

1N1FR6E



ELECTRIC FRYER 2 WELLS 15+15 L

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells, sealed into top, generously covered with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-185°C. Tilting heating elements in the well. Pre-setting for remote control of power peaks.



<i>Control panel</i>	mechanical	<i>Energy Control</i>	Pre-Setting for remote control of power peaks
<i>Liter each well</i>	15	<i>Power supply</i>	Electricity
<i>Productivity</i>	34 kg/h french fries (AGA)	<i>Well quantity</i>	2
<i>Worktop thickness</i>	2 mm		

Functional features

- Electric fryer 2 wells made in AISI 304 stainless steel - capacity 15 + 15 lt
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Heating by electrical heating elements fitted inside the well, which can be tipped vertically for easy cleaning.
- Fried potatoes productivity (base on AGA standards): 17 kg/h per well.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm² for a longer oil life.
- Temperature control through thermostat with diathermic oil (+ sensitive).
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain pipe fixed to well, with ball-valve tap fitted with heat-resistant handle.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Sealed flue on the top.
- Hinged doors, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Lower compartment with two doors.
- Hinged doors, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX5 protection rating.

Standard equipment

- n.1 basket each well, made in chromium-plated steel, dimensions 22.5x28x12 cm
- Well lid in AISI 304 stainless steel full covering of the well, it can be fitted under the fryer.
- Chromium-plated steel bottom mesh with basket support outside the well.
- Oil drainage line extension located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.



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Optionals and Accessories

- 2 baskets made in chromium-plated steel, each well.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50-60 Hz	<i>Net Weight</i>	120 kg
<i>Gross Weight</i>	130 kg	<i>Electric Power</i>	21 kW
<i>Dimensions</i>	80x92x90 cm	<i>Packing</i>	86x102x131 cm

Icon9000 prof.900 - 2 mm
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