

ELECTRIC FRYER 1 WELL 15 L

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well, sealed into top, generously coved 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.



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| <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> | 17 kg/h french fries (AGA) | <i>Well quantity</i> | 1 |
| <i>Worktop thickness</i> | 2 mm | | |

Functional features

- Electric fryer 1 well made in AISI 304 stainless steel - capacity 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.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

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 ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.

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.

Optional

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

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Technical Data

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|------------------------|-------------------------------|-----------------------|---------------|
| <i>Working voltage</i> | 400V 3N~ / 230V 3~ / 50÷60 Hz | <i>Net Weight</i> | 70 kg |
| <i>Gross Weight</i> | 75 kg | <i>Electric Power</i> | 10,5 kW |
| <i>Dimensions</i> | 40x92x75 cm | <i>Packing</i> | 46x102x116 cm |

Icon9000 prof.900 - 2 mm
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07/05/2021