

1N1FR6E



ELECTRIC FRYER 2 WELLS 15+15 L

Fryer with structure made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells sealed into top, generously covered with drain zone. Temperature control with thermostat (105-185°). Removable heating elements inside the well. Delivered with 1 basket/each well. 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>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.
- Specific useful output: 800 W/lt
- Fried potatoes productivity (base on AGA standards): 11 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.
- Structure and control console made in AISI 304 stainless steel with 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 doors, 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 current directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- 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.

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>	80x92x75 cm	<i>Packing</i>	86x102x116

