

1S1FR4G



GAS FRYER 2 WELLS 16+16 L

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells, sealed into top, generously coved with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-190°C. Heat exchange pipes inside the well. Piezoelectric ignition of the pilot light, safety thermostat.



Control panel	mechanical	Liter each well	16
Power supply	Gas	Product fitting up	with integrated undercompartment
Productivity	16.1 kg/h french fries each well	Well quantity	2
Worktop thickness	2 mm		

Functional features

- Gas fryer 2 wells made in AISI 304 stainless steel - capacity 16 + 16 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Cuve designed with cold area for collecting cooking residues.
- Heating by AISI304 stainless steel heat exchange pipes, of particular shape to optimize the exchange surface, immersed in oil for direct and effective heat transmission.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm² for a longer oil life.
- Fried potatoes productivity (base on AGA standards A.G. 309 - 1994 (M.O.T. 2.1.1 - 88): 16.1 kg/h per well.
- Temperature control by thermostat with bulb in the well, to guarantee an immediate response to the temperature change, from 100 to 190°C.
- Piezo-electric ignition of the pilot light.
- Basket hanger for dripping.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- 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.
- Radiused rear splashback on the worktop h = 4 cm.
- Chimney for heat exhaust, h = 25 cm, with 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).
- Access to all components through front compartment or control console.

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).

Standard equipment

- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 28 x 27.3 x 13.



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- 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 for safe and easy oil drainage of oil, even when hot, away from the fryer itself.

Optionals and Accessories

- Single full well basket; 2 chromed stainless steel baskets for well.
- Oil filter, oil drain container.
- Wheels.

Technical Data

<i>Net Weight</i>	100 kg	<i>Gross Weight</i>	110 kg
<i>Gas Power</i>	33 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		

Icon 7000 prof. 700
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