

GAS FRYER 1 WELL 16 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 100-190°C. Heat exchange pipes inside the well. Piezoelectric ignition of the pilot light, safety thermostat.



<i>Control panel</i>	mechanical	<i>Liter each well</i>	16
<i>Power supply</i>	Gas	<i>Product fitting up</i>	with integrated undercompartment
<i>Productivity</i>	16.1 kg/h french fries each well	<i>Well quantity</i>	1
<i>Worktop thickness</i>	2 mm		

Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 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 doors.
- Hinged door, right opening, 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



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

Optional

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

Technical Data

<i>Net Weight</i>	53 kg	<i>Gross Weight</i>	63 kg
<i>Gas Power</i>	16,5 kW	<i>Dimensions</i>	40x72x90 cm
<i>Packing</i>	46x82x130 cm		

Icon 7000 prof. 700
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