

1G1FR4G

GAS FRYER 2 WELLS 12+12 LTS, 70 CM, 'GAMMA' RANGE



ANGELO PO

RANGE FEATURES

Top: 18-10 stainless steel (12/10 mm gauge)
Free-standing structure with top, front panels, sides and control consoles in 18-10 stainless steel; back panels in stainless steel.
Top, sides, back, front panels and control consoles with satin scotchbrite finish.
Side-by-side top configurations with secure fixing between units.
IPX5 protection rating on all units.
CE approval of all gas products.



FUNCTIONAL FEATURES



- Oil wells fully weld-sealed to worktop. 18-10 stainless steel cold-pressed wells with rounded edges for improved cleaning. Special shape for improved drain zone and large oil expansion recess in the upper section.
- Oil drain line fixed to well, with ball-valve tap fitted with heat-resistant handle. Oil drainage line extension, supplied with fryer and located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.
- Heating by heat exchange AISI304 stainless steel pipes in the well (specially shaped), with optimised surface area, fitted with retarder to slow the combustion gases and improve thermal output.
- Heat exchange pipes surface area calculated for specific output of no more than 5 W/cm², for longer oil life.
- Temperature control by thermostat with bulb in direct contact with cooking fat.
- STB active type safety thermostat.
- Chromium-plated steel mesh over heating elements, also functions as basket hanger.
- Each well is equipped with a chromium-plated steel basket with heat-resistant plastic handle.
- Well lid supplied, in 18-10 stainless steel, fits in bay inside fryer.
- Optimal functionality and easy cleaning due to sealed flue on back of worktop and absence of fixed back basket hanger.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Hinged doors.
- Height adjustable floor-mounted feet in 18-10 stainless steel - floor clearance 180 mm, with non-scratch sole in insulating plastic material.
- The fryer can be equipped with: set of two chromium-plated steel mesh baskets. Useful dimensions (each basket): cm. 11,2x29,8x12,4h; oil filter, oil drain container.
- 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).

TECHNICAL FEATURES

- Well made in AISI304 18-10 stainless steel, 10/10 mm thick.
- Capacity each well 12 litres at maximum filling level. Each basket dimensions: 225x297,98x123,25h mm. Oil expansion zone each well capacity: 12 litres.
- Heating by heat exchange pipes made in AISI304 stainless steel, positioned in the well, with special shape optimising exchange surface, fitted with retarder to slow the combustion gases and improve thermal output. Pilot light piezoelectric ignition.
- Heating power 11 kW per well. Specific output: 917 W/litre at maximum oil level.
- Fried potatoes productivity (base on AGA standards): 22 kg/h.

Width	Cm	70	Gas Power	kW	22 - kcal/h 18.920 - BTU 75,064
Depth	Cm	70	Electric Power	kW	0,05
Height	Cm	90			
Net weight	Kg	82	Standard connection	V-Hz	230V 1N~ / 50Hz