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COUNTER TOP ELECTRIC FRYER, SINGLE WELL, 9
lts.



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 well fully weld-sealed to worktop. 18-10 stainless steel cold-pressed well with rounded edges for improved cleaning. Special shape for improved drain zone and large oil expansion recess in the upper section.
- Electrical heating elements fitted and hinged inside the well can be tipped vertically for easy cleaning.
- Oil drain positioned in the front with safety control to a fast and good draining.
- Heating by electrical heating elements in AISI 304 stainless steel fitted inside the well, which can be tipped vertically for easy cleaning.
- Electrical heating elements 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.
- Optimal functionality and easy cleaning due to sealed slot on back of worktop (equipped with enamelled guard) and absence of fixed back basket hanger.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Predisposed for connection to other Gamma series elements.
- The fryer can be equipped with: set of two chromium-plated steel mesh baskets. Useful dimensions (each basket): cm.11,2x29,8x11,5h; 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.
- Well capacity 9 litres at maximum filling level. Basket dimensions: 225x297,98x115,25h mm. Oil expansion zone well capacity: 9 litres.
- Heating by AISI 304 stainless steel armoured heating elements with safety cut off when the elements are in the vertical position.
- Heating power 7,3 kW per well. Specific output: 811 W/litre at maximum oil level.
- Fried potatoes productivity (base on AGA standards): 13 kg/h.

Width	Cm	35	Electric Power	kW	7,3
Depth	Cm	70			
Height	Cm	24			
Net weight	Kg	23	Standard connection	V-Hz	400V 3N~ / 230V 3~ / 50÷60 Hz