

**RANGE FEATURES**

Top: AISI 304 stainless steel (20/10 mm gauge). Free-standing structure with top, sides and back in AISI 304 stainless steel. Top, sides, back, front panels and control consoles with satin scotchbrite finish. Side-by-side top configurations with secure fixing between units. Choice of 3 different installation options: freestanding on feet (optional), suspended on a one or two-sided beam, on multi-elements supports with stainless steel or masonry plinth. 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, Ø 33 mm, 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 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/cm<sup>2</sup>, for longer oil life.
- Temperature control by thermostat with bulb in direct contact with cooking fat.
- STB active type safety thermostat.
- Each well is equipped with two chromium-plated steel baskets with heat-resistant plastic handle. Basket dimensions: mm.: 150x368x120h. The fryer is supplied with well lid in AISI 304 stainless steel, fits in bay inside fryer. Chromium-plated steel mesh leant on heating elements which also functions as basket hanger.
- Optimal functionality and easy cleaning due to AISI 304 stainless steel sealed flue with enamelled guard (positioned on back of worktop) for a better heat evacuation and absence of fixed back basket hanger.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Self-closing hinged doors.
- 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**

- Capacity per well 21 litres at maximum filling level. Oil expansion zone capacity per well 21 litres.
- Heating by AISI 304 stainless steel armoured heating elements with safety cut off when the elements are in the vertical position.
- Heating power 18 kW per well. Specific output: 857 W/litre at maximum oil level, 1059 W/litre at minimum oil level.
- Fried potatoes productivity (base on AGA standards): 68 kg/h.

<b>Width</b>	<b>Cm</b>	<b>80</b>
<b>Depth</b>	<b>Cm</b>	<b>90</b>
<b>Height</b>	<b>Cm</b>	<b>72</b>
<b>Net weight</b>	<b>Kg</b>	<b>110</b>

<b>Electric Power</b>	<b>kW</b>	<b>36</b>
<b>Standard connection</b>	<b>V-Hz</b>	<b>400V 3N ~ 50 ÷ 60 Hz</b>