

# 0N1FR1G



## GAS FRYER 1 WELL 22 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 2 baskets and 1 lid. Mechanical controls. Temperature control through thermostat 100-185°C. Heat exchange pipes inside the well. Electronic spark ignition, safety thermostat.



Control panel	mechanical	Liter each well	22
Power supply	Gas	Productivity	27 kg/h french fries (AGA)
Well quantity	1	Worktop thickness	2 mm

### Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 22 lt
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Heating by heat exchange pipes made in AISI 304 stainless steel dipped in the cooking oil for a direct and effective heat transfer.
- Fried potatoes productivity (base on AGA standards): 27 kg/h per well.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm<sup>2</sup> for a longer oil life.
- Electronic spark ignition, manual ignition allowed.
- Temperature control through thermostat with diathermic oil (+ sensitive).
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- 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.
- Sealed flue on the top.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney (h = 25 cm) for heat exhaust, 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).

### 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).
- IPX4 protection rating.

### Standard equipment

- n.2 baskets each well, made in chromium-plated steel, dimensions 15x36.8x12 cm
- 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 located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.



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## Optionals and Accessories

- Single basket in chromed steel.

## Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	70 kg
<i>Gross Weight</i>	74 kg	<i>Electric Power</i>	0,03 kW
<i>Gas Power</i>	21 kW	<i>Dimensions</i>	40x92x90 cm
<i>Packing</i>	46x102x131 cm		

Icon9000 prof.900 - 2 mm  
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