

GAS FRYER 2 WELLS 22+22 L

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells, 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, control pilot flame by IONIZATION, safety thermostat.



Control panel	mechanical	Liter each well	22
Power supply	Gas	Productivity	54 kg/h french fries (AGA)
Well quantity	2	Worktop thickness	2 mm

Functional features

- Electric fryer 2 wells made in AISI 304 stainless steel - capacity 22 + 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.
- Flame ionization system together with a precise thermostatic control ensures appliance working only when real needed (reduction of energy waste and optimization of the cooking process), with an energy saving of up to 600 kW per year, compared to fryers with pilot flame group.
- 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/cm² for a longer oil life.
- Electronic spark ignition.
- 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 doors, 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 two doors.
- Hinged doors, 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.



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- Oil drainage line extension located inside the door, for safe and easy oil drainage of oil, even when hot, away from the fryer itself.

Optionals and Accessories

- Single basket in chromed steel.

Technical Data

<i>Working voltage</i>	230V 1N~ / 50Hz	<i>Net Weight</i>	113 kg
<i>Gross Weight</i>	125 kg	<i>Electric Power</i>	0,05 kW
<i>Gas Power</i>	42 kW	<i>Dimensions</i>	80x92x90 cm
<i>Packing</i>	86x102x131 cm		

Icon9000 prof.900 - 2 mm
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