



## Fryers 900

### GAS DEEP FAT FRYER, FG9-05

1120820100

#### Dimensions and Weights

Length	mm	425,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	79,00
Gross Weight	Kg	99,00
Volume packed	m3	0,43

#### GAS DEEP FAT FRYER, FG9-05

Made of stainless steel AISI-304 (18/10)

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

Power: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

#### Electricity

Electric Power	KW	0,05
Voltage 230V - I+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

#### Gas

Gas Power	KW	24,40
	Kcal/h	20.984,00
LPG		
Consumption (kg/h)		1,85
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		2,35
Pressure (g/cm2)		18,00

#### Water

Consumption (lit/h)	0,00
Pressure (Kg/cm2)	

#### Certificate EQNET

99AP50

<u>Installation</u>	<u>X</u>	<u>Y</u>	<u>Z</u>	<u>Diameters</u>
ELECTRICITY	340	870	180	
GAS	380	635	105	R.3/4"G

