



Fryers 900

GAS DEEP FAT FRYER, FG9-10

1120821500

Dimensions and Weights

Length	mm	850,00
Depth	mm	900,00
Height	mm	850,00
Net Weight	Kg	143,00
Gross Weight	Kg	167,00
Volume packed	m3	1,03

GAS DEEP FAT FRYER, FG9-10

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

Capacity: two 20 litre oil/wells.

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 thermostats.

Drainage taps.

Power: 42000 kcal/h. (48.8 kW).

Dimensions: 850 x 900 x 850 mm.

Electricity

Electric Power	KW	0,05
Voltage 230V -1+N		2x1,5+T - 2 A
Voltage 230V - III		
Voltage 400V - III+N		

Gas

Gas Power	KW	48,80
	Kcal/h	41.968,00
LPG		
Consumption (kg/h)		3,70
Pressure (g/cm2)		37,00
Natural Gas		
Consumption (m3/h)		4,70
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	
ELECTRICITY	765	870	180	
GAS	807	635	105	R.3/4"G
GAS	382	635	105	R.3/4"G

