

RANGE	CODE	MODEL	FUNCTION
MI - 110	CRI306280	NFIOC9G15	Fryers

ITEM

Single pan gas fryer 15 litres

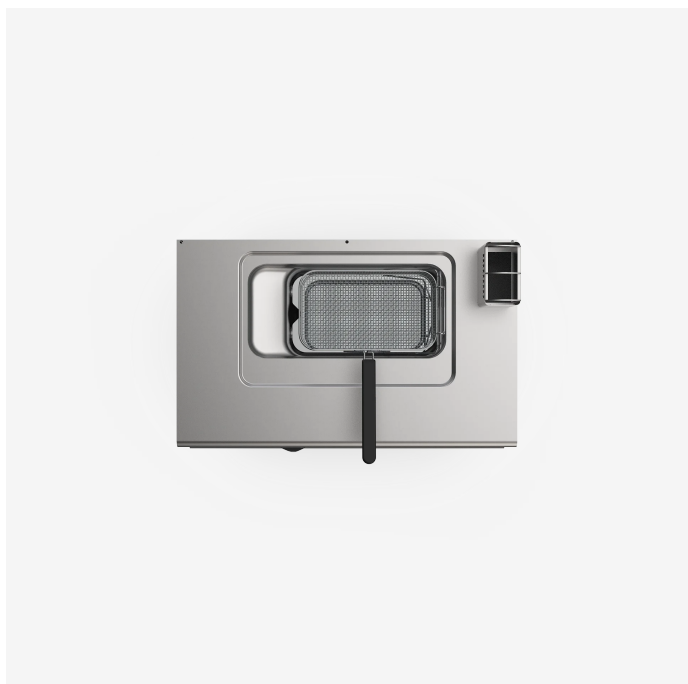


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DETAILS



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**TECHNICAL SPECIFICATIONS**

WIDTH (mm):	<b>900</b>
DEPTH (mm):	<b>550</b>
HEIGHT (mm):	<b>870</b>
WEIGHT (Kg):	<b>84</b>
VOLUME (m <sup>3</sup> ):	<b>0.25</b>
GAS POWER (kW):	<b>14</b>
COOKING ZONES N°:	<b>1</b>
TANK DIM. (mm):	<b>250x540x220(h) mm</b>
TANK N°:	<b>1</b>
CAPACITY (L):	<b>15</b>
TEMP. RANGE (°C):	<b>100-185</b>

**DESCRIPTION**

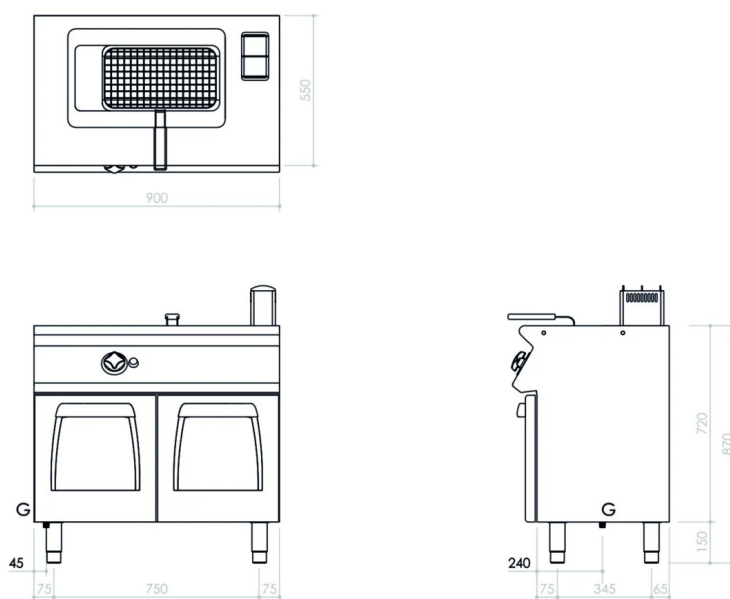
Gas fryer monobloc on cabinet compartment, made of stainless steel AISI 304. Top with head joint, thickness 20/10. Cooking tank molded stainless steel AISI 304, with rounded inner profile. Tank capacity Lt.15. Tank equipped with a large front tank for the expansion of oil and foams and a large cold area for the collection of cooking residues. Heating obtained by means of stainless steel burners with optimized flame, positioned outside the tank. Heating is regulated by a thermostatic safety valve with thermocouple. Ignition of the main burner by means of a pilot burner. Piezoelectric igniter with water protection cap located on the control panel. Oil temperature in tank controlled by mechanical thermostat, with adjustment from 100 to 185 °C. Safety thermostat with manual reset. Removable filter, basket, lid and manifold for drain cock included. Equipment equipped with height-adjustable stainless steel feet.



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## INSTALLATION SPECIFICATIONS

(G) Gas Inlet:

Ø1/2"

