

RANGE CODE MODEL FUNCTION

MI - IIO CRI3O627O NFIO4GI5 Fryers

ITEM

Pass through single pan gas fryer 15 litres







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DETAILS





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TECHNICAL SPECIFICATIONS

WIDTH (mm):	450
DEPTH (mm):	1100
HEIGHT (mm):	870
WEIGHT (Kg):	62
VOLUME (m ³):	O.5
GAS POWER (kW):	14
COOKING ZONES N°:	1
TANK DIM. (mm):	250x540x220(h) mm
TANK N°:	CAPACITY (L): 15
TEMP. RANGE (°C):	100-185

DESCRIPTION

Gas fryer monobloc on cabinet compartment, made of stainless steel AISI 3O4. Top with head joint, thickness 2O/IO. Cooking tank molded stainless steel AISI 3O4, 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 IOO 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.



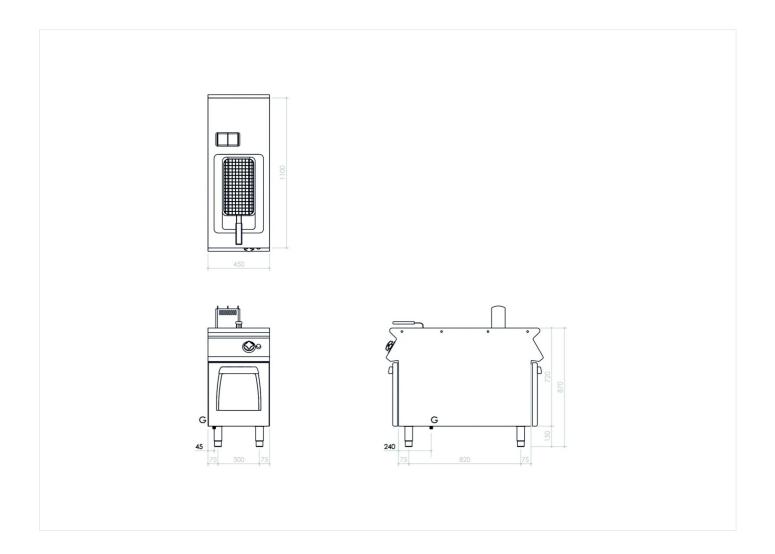


RANGE CODE MODEL **FUNCTION**

MI - 110 CRI3O627O NFIO4GI5 **Fryers**

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INSTALLATION SPECIFICATIONS

(G) Gas Inlet: Ø1/2"

