

RANGE	CODE	MODEL	FUNCTION
MI - 90	MAMCOOO3640	IFR94G23KFA	<b>i-Fry</b>

ITEM

**Single pan gas fryer 23 litres with electronic controls, automatic filtration and automatic basket lifting**



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MI - 90	MAMCOOO3640	IFR94G23KFA	i-Fry

## ITEM

**Sinlge pan gas fryer 23 litres with electronic controls, automatic filtration and automatic basket lifting**



## TECHNICAL SPECIFICATIONS

WIDTH (mm):	400		
DEPTH (mm):	920		
HEIGHT (mm):	910		
WEIGHT (Kg):	84		
VOLUME (m <sup>3</sup> ):	0.6		
GAS POWER (kW):	25		
EL. POWER (kW):	0.2		
VOLTAGE:	VAC230-1		
COOKING ZONES N°:	1		
COOKING ZONE DETAILS:	1x 25kW		
TANK N°:	1	CAPACITY (L):	23
IP GRADE:	IPX5		
TEMP. RANGE (°C):	0-180		

## DESCRIPTION

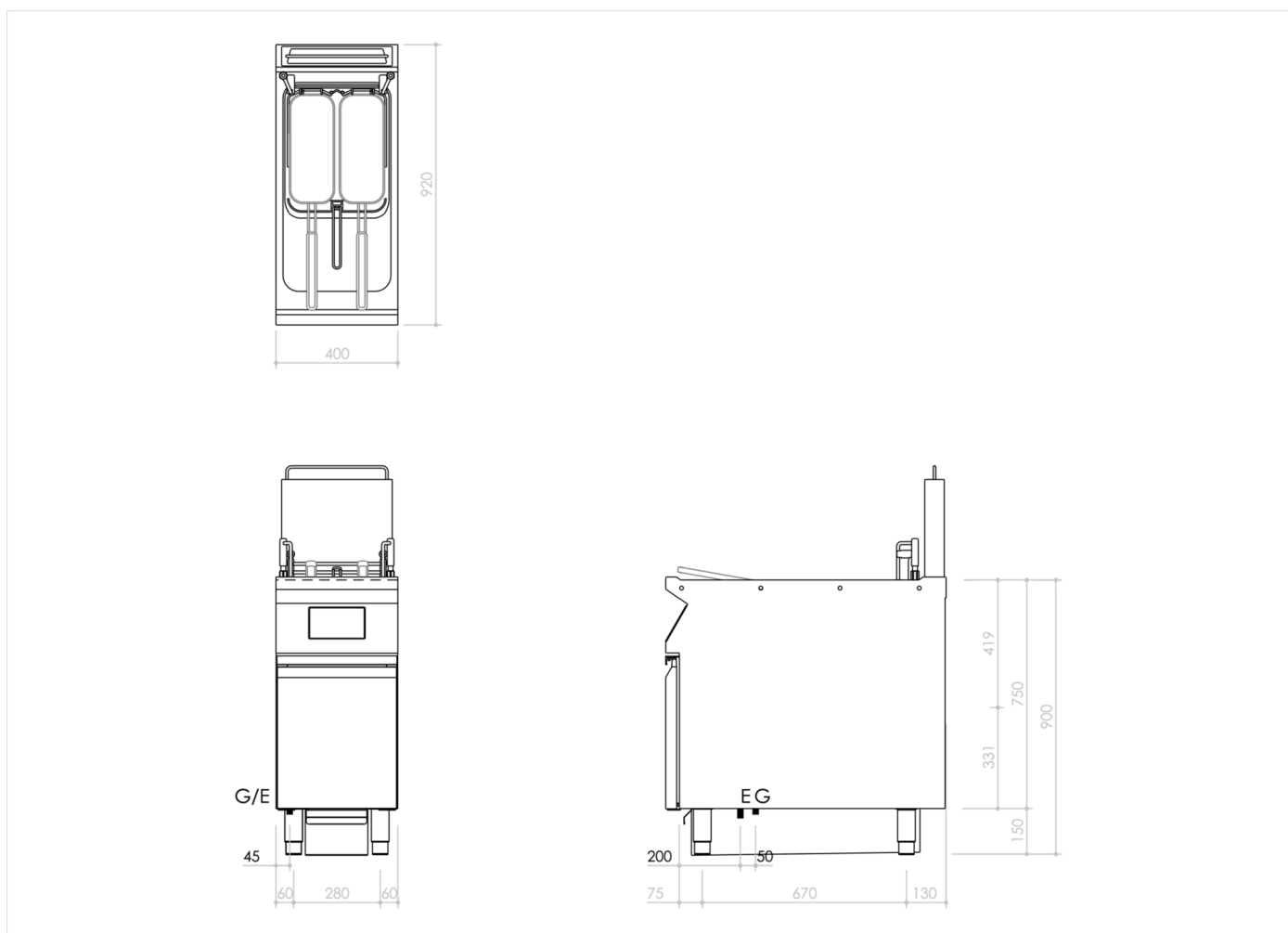
Freestanding gas fryer on cabinet base with electronic temperature control, high productivity, in AISI 304 stainless steel. 20/10 gauge flush alignment top with 300 mm flue splashback. Pressed AISI 304 stainless steel cooking tank, with radiused internal profile. Tank capacity 23 litres. Tanks with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of 2 stainless steel burners with optimised flame distribution, positioned outside the tank. Main burners automatic ignition by means of electronic flame controller, without permanently lit pilot burner. Output modulation to optimise heating and efficiency. Automatic cooking function to guarantee high quality fried products. The operator select one of the 30 available programs to choose the type, quantity, and storage temperature of the product to be fried. The electronic system automatically adapts the cooking cycle, making the necessary compensation according to the selection made. Control panel with 7-inch high-resolution Touch Screen with electronic control board for cooking temperature control from 0 to 185°C with accuracy of ± 1°C. Management HACCP alarms, tank cleaning cycle, preheating function, maintenance at 100°C, and system diagnostics. Manual reset safety thermostat. Fully automatic system for filtration and return of oil to the tank. 2-stage filtration with metal strainer and fine technopolymer filter to remove even the finest food particles thereby protecting the oil quality and extending its lifetime. Internal 25 litre capacity stainless steel container to collect the filtered oil. The filtered oil is returned to the tank by means of a gear pump in complete safety, via a filling valve located on the base of the tank. Filtration and tank filling can be carried out with oil temperature of 180°C, thus minimising idle times. Using the dedicated accessories, not included with the product. flexible hose and shaped metal nozzle, the tank can be filled by drawing oil from an external container or the internal collection bowl can be drained into an external container. System for automatic and programmable lifting for cooking with two 1/2 baskets. Composed of 2 straight actuators for 120 mm lift and with cooking end audible signal. Equipped with: 1 tank bottom filter; 1 chromed steel mesh (strainer) to support cooking baskets; 2 chromed steel cooking baskets, size 1/2, with front handle in heatproof material; 1 tank lid; 1 extension for frontal drainage of tank. IPX5 water-resistant rating. Appliance equipped with stainless steel adjustable feet.



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**INSTALLATION SPECIFICATIONS**

(E) Electrical Connection:	VAC230-I 50/60Hz
(G) Gas Inlet:	Ø1/2"

