

RANGE	CODE	MODEL	FUNCTION
MI - 90	MAMCOOO3670	IFR94E22KF	i-Fry

ITEM

Single pan electric fryer 22 litres with electronic controls and automatic filtration



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TECHNICAL SPECIFICATIONS

WIDTH (mm):	400		
DEPTH (mm):	920		
HEIGHT (mm):	910		
WEIGHT (Kg):	58		
VOLUME (m ³):	0.6		
EL. POWER (kW):	22		
VOLTAGE:	VAC400-3N		
COOKING ZONES N°:	1		
COOKING ZONE DETAILS:	1x 22kW		
TANK N°:	1	CAPACITY (L):	23
IP GRADE:	IPX5		
TEMP. RANGE (°C):	0-180		

DESCRIPTION

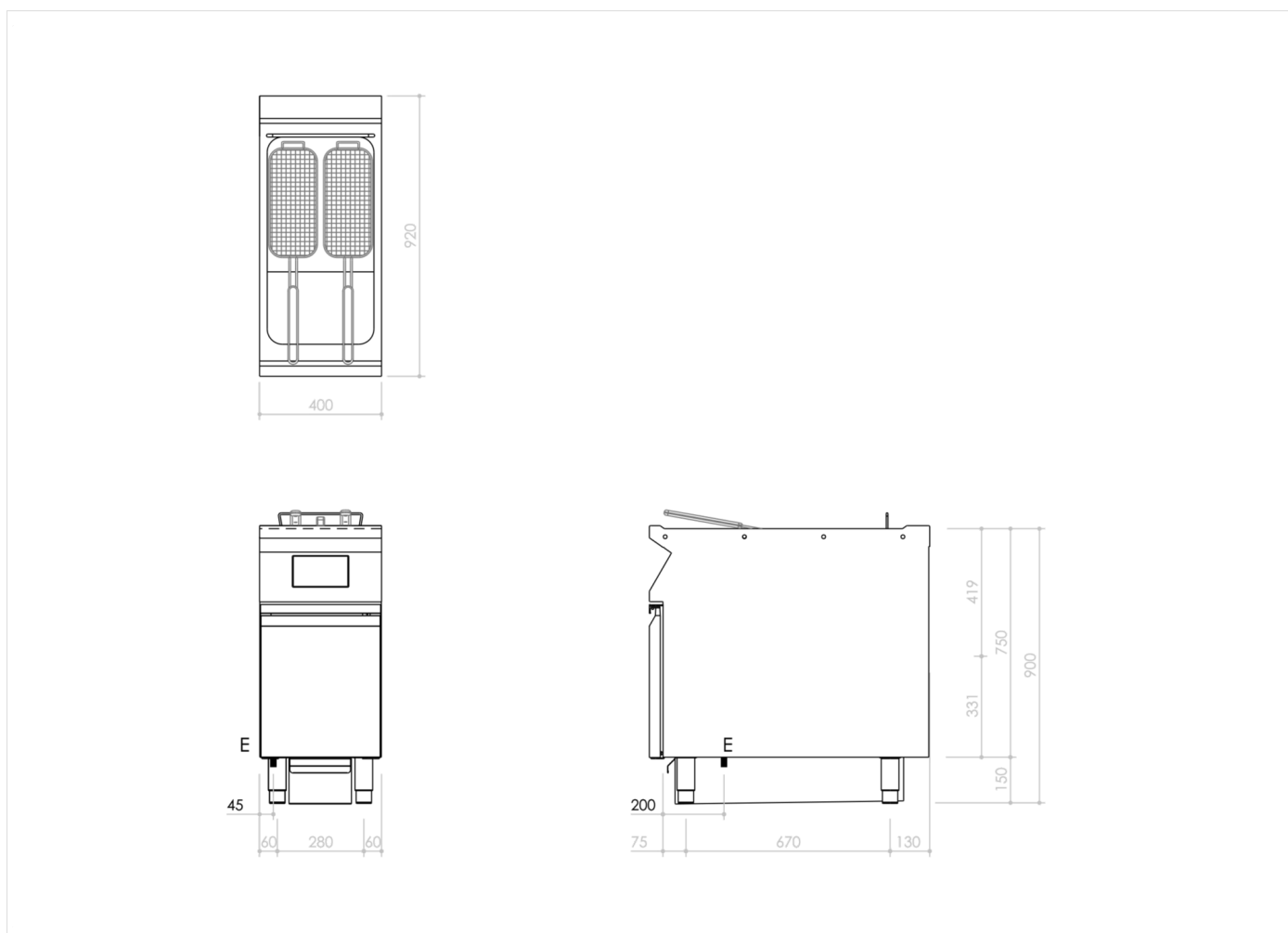
Freestanding electric fryer on cabinet base with electronic temperature control, high productivity, in AISI 304 stainless steel. 20/10 gauge flush alignment top without flue apertures. Pressed AISI 304 stainless steel cooking tank, with radiused internal profile. Tank capacity 22 litres. Tanks with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of a sheathed immersion-type heating element in AISI 304 stainless steel. The element can be rotated by over 90° using a special lifting hook to facilitate tank cleaning. Output modulation to optimise heating and efficiency. Melting cycle. 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 management of cooking temperature from 0 to 185°C with accuracy of ± 1°C, 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 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 bottom of the tank. Filtration and tank filling can be carried out with oil temperature of 180°C. 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. Equipped with: 1 tank bottom filter; 1 chromed steel mesh 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: **VAC400-3N 50/60Hz**

