

1S1FR2E



ELECTRIC FRYER 2 WELLS 15+15 L

Fryer made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells, sealed into top, generously coved with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-190°C. Tilting heating elements in the well. Pre-setting for remote control of power peaks.



<i>Control panel</i>	mechanical	<i>Energy Control</i>	Pre-Setting for remote control of power peaks
<i>Liter each well</i>	15	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	with integrated undercompartment	<i>Productivity</i>	18.2 kg/h french fries each well
<i>Well quantity</i>	2	<i>Worktop thickness</i>	2 mm

Functional features

- Electric fryer 2 wells made in AISI 304 stainless steel - capacity 15 + 15 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Cuve designed with cold area for collecting cooking residues.
- Direct heating by electrical heating elements made of AISI 304 stainless steel, fitted inside the well, which can be tipped vertically for easy cleaning.
- Heat exchange surface area calculated for specific output of no more than 5 watt/cm² for a longer oil life.
- Fried potatoes productivity (base on AGA standards A.G. 309 - 1994 (M.O.T. 2.1.1 - 88): 18.2 kg/h per well.
- Temperature control by thermostat with bulb in the well, to guarantee an immediate response to the temperature change, from 100 to 190°C.
- Basket hanger for dripping.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain pipe fixed to well, with ball-valve tap fitted with heat-resistant handle.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Lower compartment with two doors.
- Hinged doors, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Safety thermostat.
- Safety cut off when the electric elements are in the vertical position.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX4 protection rating.

Standard equipment



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I con 7000 prof. 700

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- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 22.5 x 28.3 x 15.5.
- Well lid in AISI 304 stainless steel full covering of the well, it can be fitted under the fryer.
- Chromium-plated steel bottom mesh with basket support outside the well.
- Oil drainage line extension for safe and easy oil drainage of oil, even when hot, away from the fryer itself.

Optional

- Single full well basket; 2 chromed stainless steel baskets for well dimensions of each basket in cm: 11.25 x 28.3 x 15.5.
- Oil filter, oil drain container.
- Wheels.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Electric Power</i>	21 kW
<i>Dimensions</i>	80x72x90 cm	<i>Packing</i>	86x82x130 cm

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Icon7000 prof.700

