

Family
COOKING EQUIPMENT STAR 90

Section
PROGRAMMABLE HIGH PRODUCTIVITY FRYERS

Model
NF94G23HFL

Code
CR1207570

23-LITRE SINGLE WELL GAS FRYER WITH ELECTRONIC CONTROL, OIL FILTRATION AND BASKET LIFTING SYSTEM

Single-well gas fryer with electronic control and high productivity, constructed in AISI 304 stainless steel. 20/10 thick stainless steel top with 300 mm splashback with integrated flue. Deep drawn cooking well in AISI 304 stainless steel, with curved internal corners. 23-litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of 2 external stainless steel burners with optimised flame distribution. Automatic ignition of main burners with electronic flame control, without permanent pilot burner. Power adjustment for optimisation of heating and efficiency. Automatic cooking function for guaranteeing high quality fried fare. Thanks to 30 programs, the operator can easily select the type, quantity and holding temperature of product to be fried. The electronic control automatically adapts the cooking cycle based on the selection made. Control panel with 7" high-resolution touchscreen display with electronic control board for management of the cooking temperature from 0 to 185°C with a precision of $\pm 1^\circ\text{C}$. Management of HACCP alarms, the tank cleaning cycle, the preheating function and holding at 100°C, and system diagnostics. Safety thermostat



Safety thermostat with manual reset. Fully automatic system for oil filtration and return to well. 2-stage filtration, with metallic filter and fine filter in engineering plastic to remove even the smallest food particles and thus prolong the quality and life of the oil. 25-litre capacity internal container in stainless steel for collection of filtered oil. The filtered oil is safely returned to the well by means of a gear pump, using the filling tap positioned on the bottom of the well. Filtration and tank filling can be carried out with oil at a temperature of 180°C, minimising downtime. Using the dedicated accessories, flexible hose and shaped metal pipe, the tank can be filled with oil taken from an external container or by emptying the internal collection container into an external container. System for automatic, programmable lifting of the two half baskets for frying. Comprised of n. 2 linear actuators that enable baskets to be lifted by 120 mm. and an acoustic signal to indicate the end of frying time. Standard equipment supplied: n°1 mesh (filter) in chrome-plated steel for resting fryer baskets on; n. 2 half-baskets for frying in chrome-plated steel with front handle in heatproof material; n°1 well lid; n 1 extension for front drainage of well. Height adjustable feet in stainless steel. IPX5 protection rating.

Technical data

Width mm:	400	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	880	Oven power kW:	
Weight kg.:	84.00	Qty heating zones:	25 kW
Volume m ³ :	0.60	Plate dim. mm:	
Power supply:	VAC230 50Hz	Dim. heating zone mm:	
Gas power kW:	25.00	Qty tank:	1
Electric power kW:	0.20	Tank dim. mm:	340x420x585
		Tank capacity l:	23

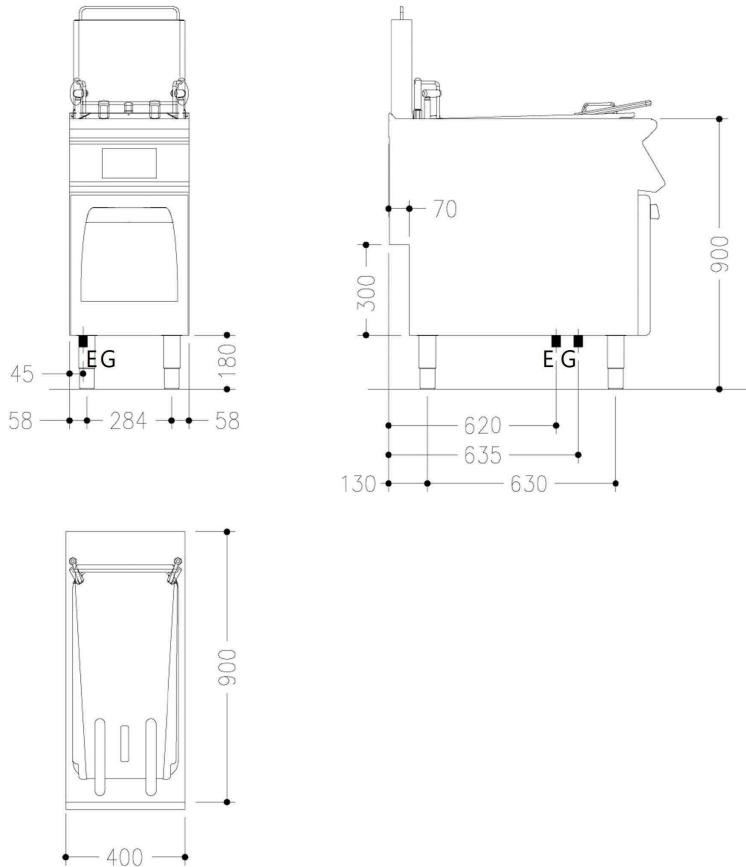
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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas: Ø1/2"- H=200mm

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining 1:

(S) Draining 2:

(FR) In e out freon:

(V) Steam: