

**313187**

FRV41FG9T

**FREESTANDING SINGLE TANK 21L GAS FRYER WITH V-SHAPED BOTTOM ON CLOSED CABINET - BASKETS, LIDS AND OIL DRAINING TANK INCLUDED**

- Gas fryer 21 L on a closed cabinet (40 cm) with a V-shaped tank featuring a cool zone for collecting cooking residues and increase oil duration.
- 2 stainless steel burners in the combustion chamber outside the cooking tank.
- Power: 19.4 kW.
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Deep drawn worktop with a seamlessly welded AISI 304 deep drawn cooking tank, featuring rounded corners.
- Rounded internal profile of the tank to facilitate cleaning, complying with hygiene standards.
- Large front basin and front zone for oil and foam expansion.
- Pilot burner and safety thermocouple.
- Operating thermostatic valve with integrated piezoelectric ignition. The excellent reactivity of the valve prevents the oil temperature from dropping, ensuring a dry and crispy product on the outside and soft on the inside.
- Max. temperature 190°C below oil smoke point.
- Bulb thermostats immersed in oil are more efficient in sensing detecting the temperature inside the tank, promptly adjusting the oil to the desired temperature, minimising smoke points, and prolonging the oil life.
- High flue to prevent oil from leaking inside the appliance.
- Basket support on the flue.
- Draining on the tank bottom.
- Tank with a filter for collecting oil inside the cabinet, baskets and lids included.
- Technical compartment for easy connection to the gas network.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests.
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

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**TECHNICAL DATA**

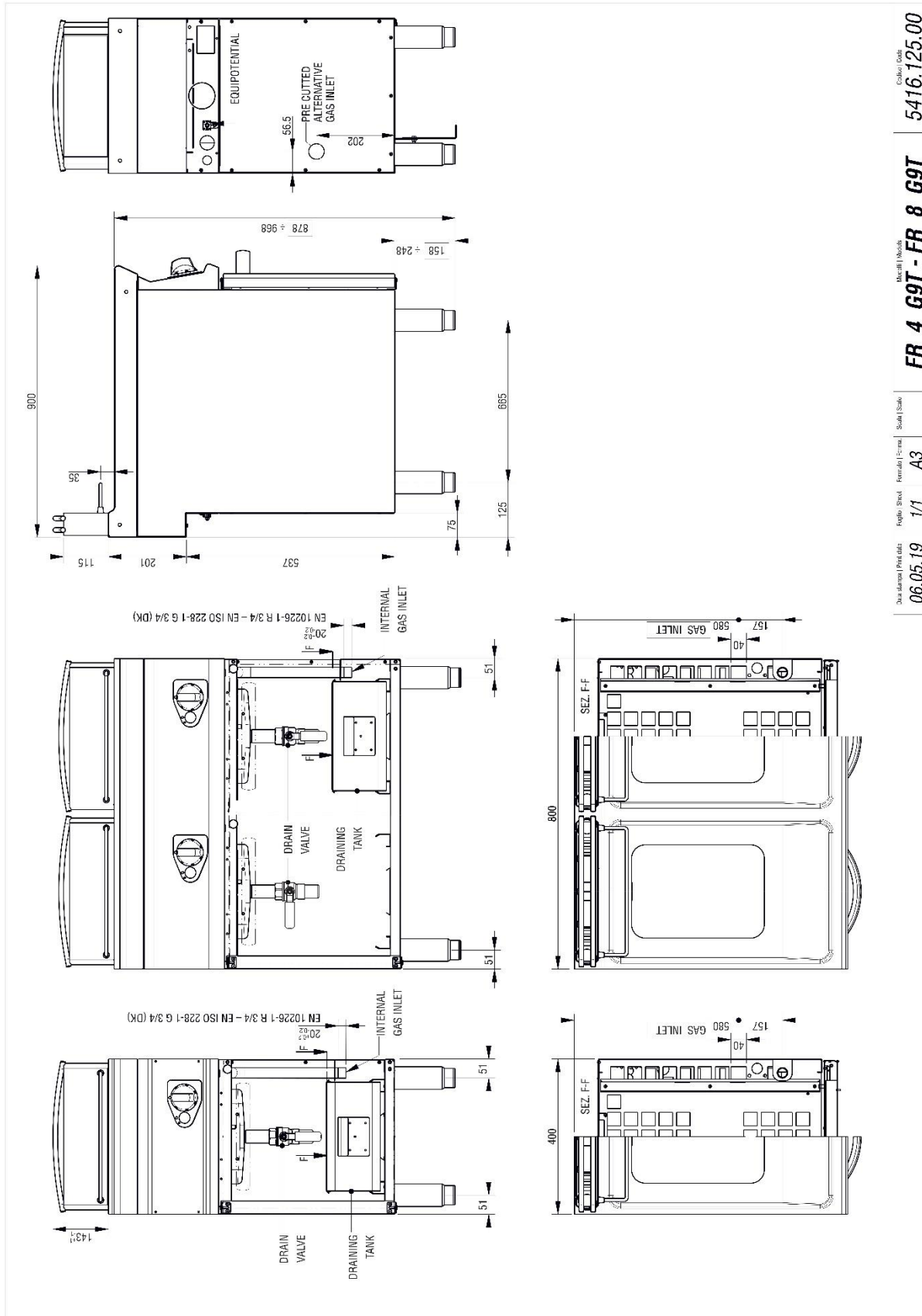
TOTAL POWER	19,4 kW	GAS POWER	19,4 kW
TEMPERATURE RANGE	110÷190 °C	TANK CAPACITY	21lt
NATURAL GAS CONSUMPTION	2,05 m³/h	HEATING	V-shaped tank
TANK TYPE	V-shaped tank	TANKS	n° 1
CE GAS CERTIFICATE NUMBER	CE-0085BO0095	GAS CONNECTION DIAMETER	3/4"G EN10226-1
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	40 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	101 cm
PACKAGE DEPTH	46 cm	PACKAGE HEIGHT	121 cm
NET WEIGHT	68,9000 kg	GROSS WEIGHT	80,5 kg
VOLUME	0,56 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.53 m³/h	LATENT HEAT RELEASE	13580.0 W
SENSIBLE HEAT RELEASE	1746.0 W	STEAM RELEASE	19982.0 g/h

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**ACCESSORIES**

- 399546 EXTRA OIL COLLECTION TANK FOR FRYERS (21L)
- 399580 2 EXTRA FRYER BASKETS (21L) - DIM. CM (14X41X12H)
- 399581 EXTRA FRYER BASKET (21L) - DIM. CM (28.5X41X12H)

INSTALLATION SCHEMES



06.05.19 1/1 A3

FR 4\_G9T - FR 8\_G9T

5416.125.00