

313190

FRV81FG9T

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



- Gas fryer 21+21 L on a closed cabinet (80 cm) with 2 V-shaped tanks featuring a cool zone for collecting cooking residues and increase oil duration.
- 2 stainless steel burners for each tank in the combustion chamber outside the cooking tank.
- Power: 2x19.4 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**

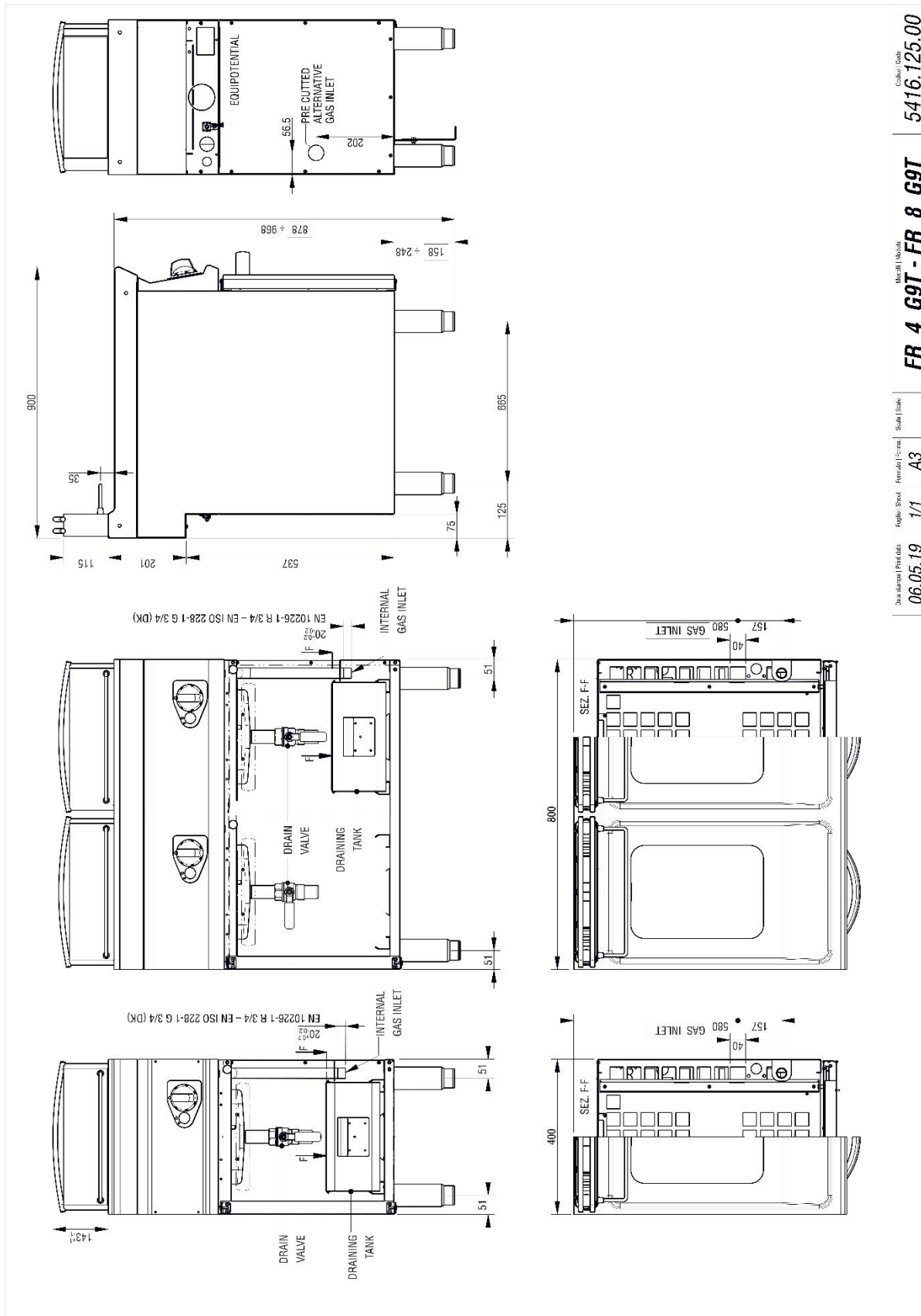
TOTAL POWER	38,8 kW	GAS POWER	38,8 kW
TEMPERATURE RANGE	110÷190 °C	TANK CAPACITY	21lt+21lt
NATURAL GAS CONSUMPTION	4,10 m³/h	HEATING	V-shaped tank
TANK TYPE	V-shaped tank	TANKS	n° 2
CE GAS CERTIFICATE NUMBER	CE-0085BO0095	GAS CONNECTION DIAMETER	3/4"G EN10226-1
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
WIDTH	80 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	86 cm
PACKAGE DEPTH	101 cm	PACKAGE HEIGHT	118 cm
NET WEIGHT	117 kg	GROSS WEIGHT	135,5 kg
VOLUME	1,02 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	3.06 m³/h	LATENT HEAT RELEASE	27160.0 W
SENSIBLE HEAT RELEASE	3492.0 W	STEAM RELEASE	39964.0 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