

613026

FRS35G7

FREESTANDING SINGLE TANK 14L GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-WITH BASKETS, LIDS, OIL DRAINING TANK INCLUDED



- Freestanding gas fryer (14 I) on a closed cabinet (35 cm) with heat exchangers in the tank to ensure increased energy yield.
- AISI 304 deep drawn tank with rounded corners seamlessly welded to an AISI 304 deep drawn worktop, Scotch Brite finish.
- Rounded internal profile of the tank to facilitate cleaning, complying with hygiene standards.
- Worktop with front area for oil and foam expansion.
- 2 AISI 304 stainless steel oval heat exchangers in the tank.
- Piezoelectric ignition of the pilot burner with safety thermocouple.
- Operating thermostatic valve to control the oil temperature and ensure a dry and crispy product on the outside and soft on the inside.
- Bulb thermostats immersed in oil are more efficient in sensing 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 flue.
- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- Max. Temperature 190°C below oil smoke point.
- Draining on the tank bottom.
- Tank with baskets, lids, and a filter for collecting oil inside a closed compartment.
- 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 equipment is delivered in accordance with the customer's specifications in terms of installed nozzles, even during testing. G20 natural gas is the standard configuration. In addition, spare nozzles are included should conversion be necessary on site.



TECHNICAL DATA

| TOTAL POWER | 11,5 kW | GAS POWER | 11,5 kW |
|---------------------------|-----------------------------|---------------------------|---------------|
| TEMPERATURE RANGE | 110÷190 °C | TANK CAPACITY | 14lt |
| NATURAL GAS CONSUMPTION | 1,2 m³/h | TANK DIMENSIONS | 25x49,5x35 cm |
| HEATING | Heat exchangers in the tank | TANK TYPE | AISI 304 |
| TANKS | n° 1 | CE GAS CERTIFICATE NUMBER | CE-0085BO0095 |
| GAS CONNECTION DIAMETER | 1/2"G EN10226-1 | GAS CONNECTION HEIGHT (H) | 0 mm |
| GAS CONNECTION HEIGHT (X) | 20 mm | GAS CONNECTION HEIGHT (Y) | -487 mm |
| FOOT HEIGHT | 155 mm | FOOT ADJUSTMENT | 155/250 mm |
| WIDTH | 35 cm | DEPTH | 70 cm |
| HEIGHT | 85 cm | PACKAGE WIDTH | 80 cm |
| PACKAGE DEPTH | 46 cm | PACKAGE HEIGHT | 130 cm |
| NET WEIGHT | 43 kg | GROSS WEIGHT | 54,6 kg |
| VOLUME | 0,48 m³ | HARMONISED CODE | 84198180 |
| LPG CONSUMPTION | 0.91 m³/h | LATENT HEAT RELEASE | 8050.0 W |
| SENSIBLE HEAT RELEASE | 1035.0 W | STEAM RELEASE | 11845.0 g/h |
| | | | |

ACCESSORIES

220620 EXTRA FRYER BASKET (13 AND 14L) - DIM. CM (21.5X29.5X12H) 220650 2 EXTRA FRYER BASKETS (8+8/13/14L) - DIM. CM (10.5X29.5X12H)

220750 EXTRA OIL COLLECTION TANK FOR FRYERS (14L)



INSTALLATION SCHEMES

