

613027

FRS70G7

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



- Freestanding gas fryer (14 +14 l) on a closed cabinet (70 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 each 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	23 kW	GAS POWER	23 kW
TEMPERATURE RANGE	110÷190 °C	TANK CAPACITY	14lt+14lt
NATURAL GAS CONSUMPTION	2,43 m³/h	TANK DIMENSIONS	25x49,5x35 cm
HEATING	Heat exchangers in the tank	TANK TYPE	AISI 304
TANKS	n° 2	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	70 cm	DEPTH	70 cm
HEIGHT	85 cm	PACKAGE WIDTH	76,0 cm
PACKAGE DEPTH	80,0 cm	PACKAGE HEIGHT	127 cm
NET WEIGHT	74 kg	GROSS WEIGHT	85,2 kg
VOLUME	0,77 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.81 m³/h	LATENT HEAT RELEASE	16100.0 W
SENSIBLE HEAT RELEASE	2070.0 W	STEAM RELEASE	23690.0 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

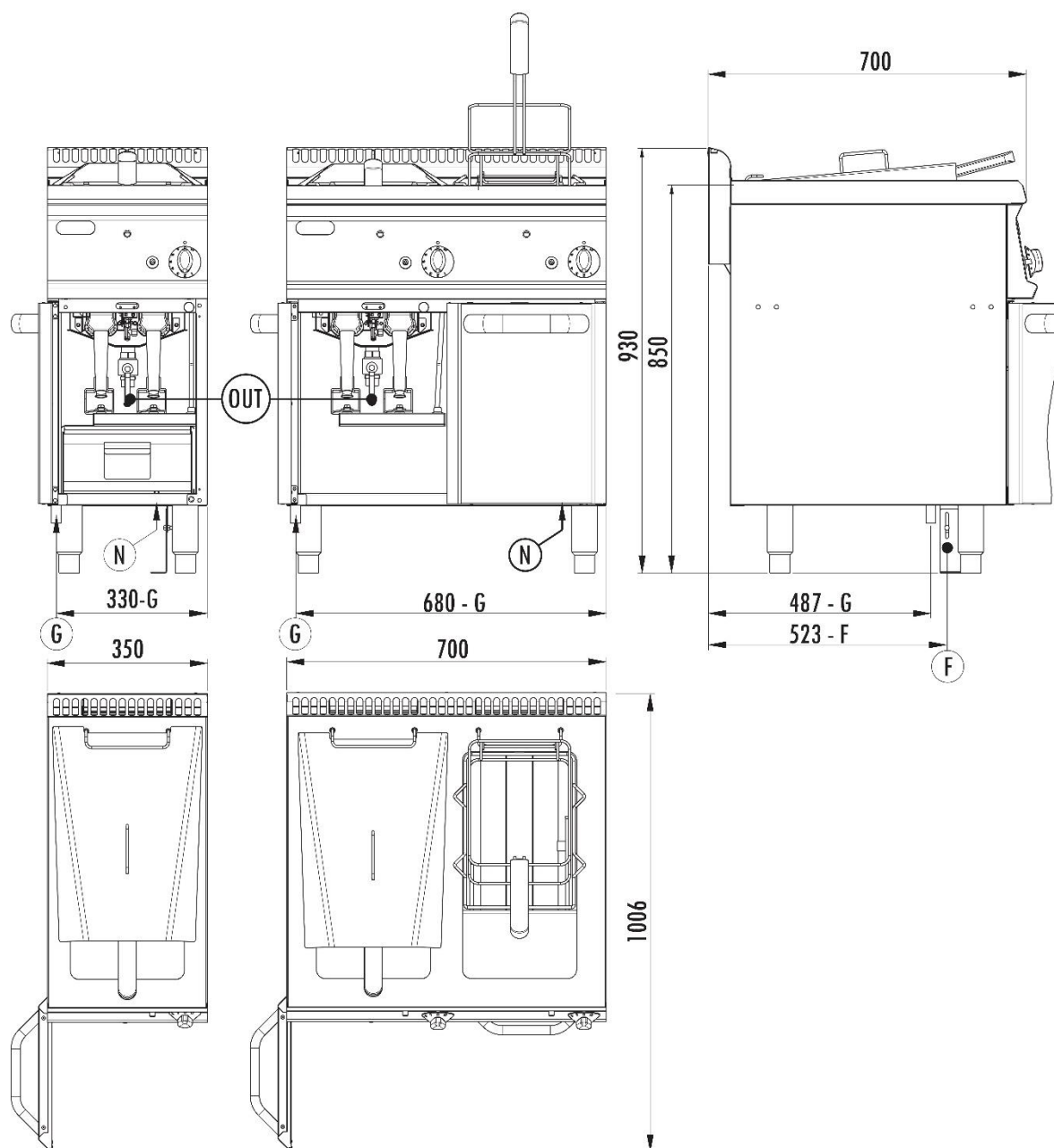


Fig.1 | Abb.1 | рис.1 - 5415.665.00