

613095

FRSV70G7T

FREESTANDING DOUBLE TANK 13+13L GAS FRYER WITH V-SHAPED TANK ON CLOSED CABINET- BASKETS, LIDS AND OIL DRAINING TANK INCLUDED



- Freestanding gas fryer (13+13 l) on a closed cabinet (70 cm) with 2 clean V-shaped tanks with cool zone for collecting cooking residues and increase oil duration.
- 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 stainless steel burners for each tank in the combustion chamber outside the cooking tank.
- Operating thermostatic valve with integrated piezoelectric ignition. The valve's excellent reactivity prevents the oil temperature from dropping, ensuring a dry and crispy product on the outside and soft on the inside.
- Pilot burner and safety thermocouple.
- 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.

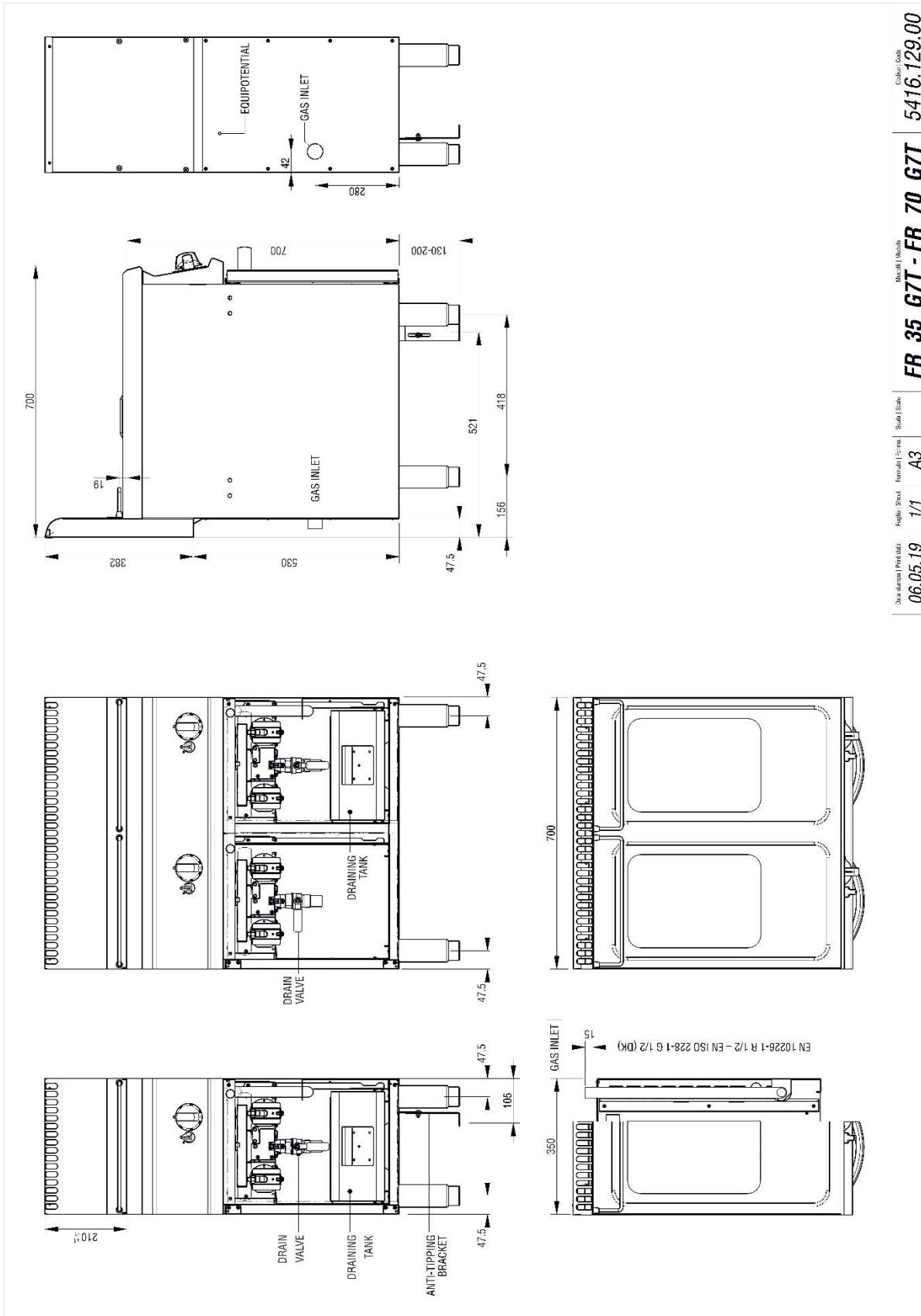
TECHNICAL DATA

TOTAL POWER	24 kW	GAS POWER	24 kW
TEMPERATURE RANGE	110÷190 °C	TANK CAPACITY	13lt+13lt
NATURAL GAS CONSUMPTION	2,32 m³/h	TANK DIMENSIONS	24x34,2x31,5 cm
HEATING	V-shaped tank	TANK TYPE	V-shaped tank
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)	658 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	86,4 kg	GROSS WEIGHT	97,4 kg
VOLUME	0,77 m³	HARMONISED CODE	84198180
LPG CONSUMPTION	1.89 m³/h	LATENT HEAT RELEASE	16800.0 W
SENSIBLE HEAT RELEASE	2160.0 W	STEAM RELEASE	24720.0 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



06.05.19 1/1 A3

FR_35_G7T - FR_70_G7T

5416.129.00