

713133

FRV83FG7T

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



- Gas fryer 13+13 L on a closed cabinet (80 cm) with 2 clean 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.
- 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.
- 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 the flue.
- Power: 2x12 kW.
- AISI 304 stainless steel 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.
- 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.
- 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.

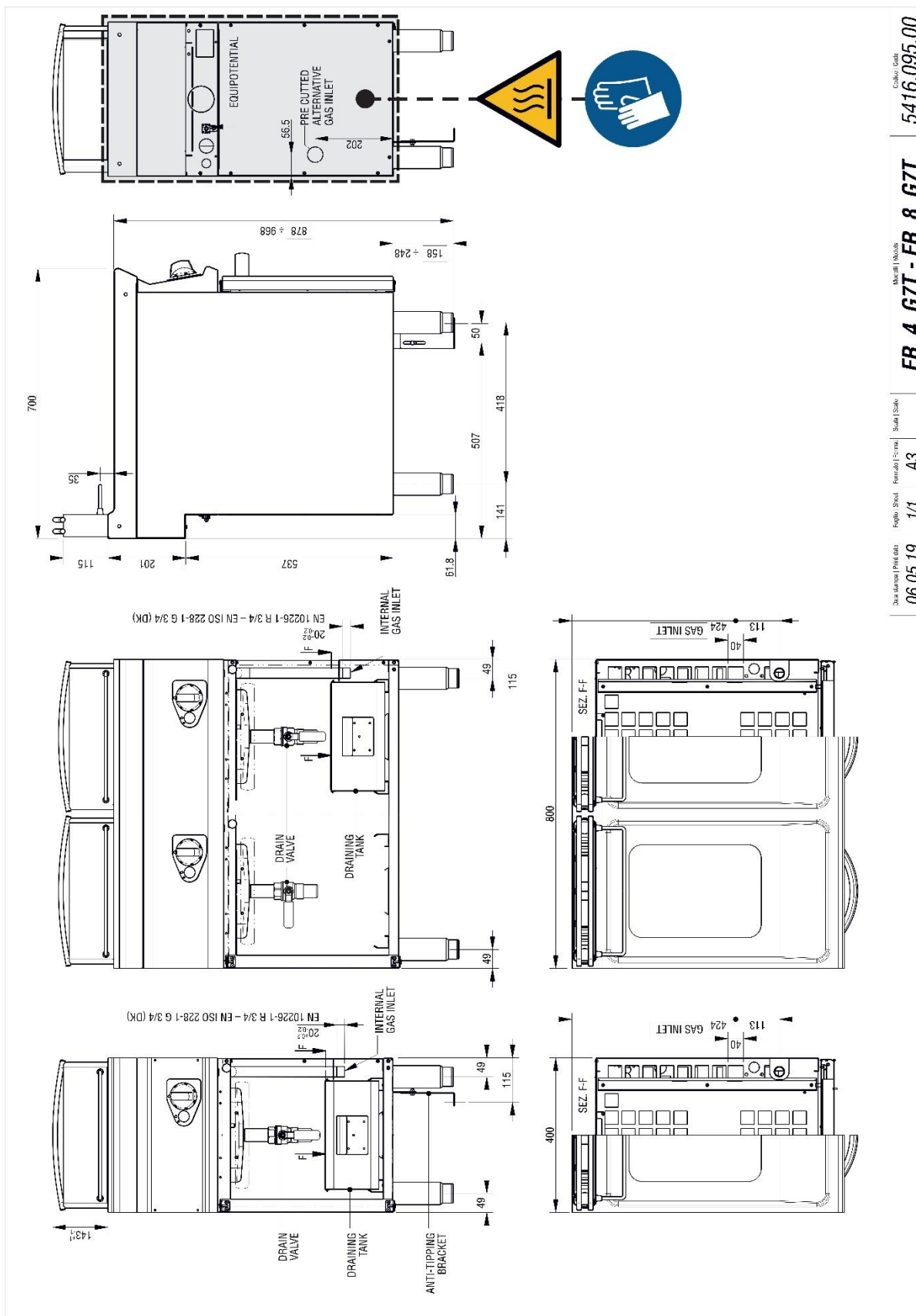
## TECHNICAL DATA

|                         |                 |                           |                 |
|-------------------------|-----------------|---------------------------|-----------------|
| 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 | 3/4"G EN10226-1 | FOOT HEIGHT               | 155 mm          |
| FOOT ADJUSTMENT         | 155/250 mm      | WIDTH                     | 80 cm           |
| DEPTH                   | 70 cm           | HEIGHT                    | 90 cm           |
| PACKAGE WIDTH           | 85 cm           | PACKAGE DEPTH             | 80 cm           |
| PACKAGE HEIGHT          | 120 cm          | NET WEIGHT                | 96,9 kg         |
| GROSS WEIGHT            | 103,4 kg        | VOLUME                    | 0,82 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)

INSTALLATION SCHEMES



Colore: Grigio  
5416.095.00

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Scala: 1:1

A3

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