


900 Series
Fryers 900
GAS DEEP FAT FRYER, FG9-05
DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	425,00	465,00
Depth	mm	900,00	995,00
Height	mm	850,00	920,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,33	0,43

ELECTRICITY

<u>Electric power</u>	KW	0,05
230V - I+N	2x1,5+T - 2 A	
230V - III		
400V - III+N		

WATER

Not used

GAS

Power	KW	24,40
	Kcal/h	20.984,00
LPG	Consumption (kg/h)	1,85
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	2,35
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

GAS DEEP FAT FRYER, FG9-05

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

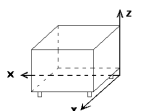
Power: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

Certificate EQNET- CE

99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	380	635	105	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

GAS DEEP FAT FRYER, FG9-05 S

DIMENSIONS

		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	995,00
Height	mm	620,00	920,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,24	0,43

ELECTRICITY

<u>Electric power</u>	KW	0,05
230V - I+N	2x1,5+T - 2 A	
230V - III		
400V - III+N		

WATER

Not used

GAS

Power	KW	24,40
	Kcal/h	20.984,00
LPG	Consumption (kg/h)	1,85
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	2,35
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

Certificate EQNET- CE

99AP50

GAS DEEP FAT FRYER, FG9-05 S

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

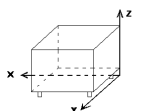
Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

Power: 21.000 kcal./h. (24,4 kW).

Dimensions: 425 x 900 x 620 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	295	80	0		Prever Interruptor diferencial
GAS	250	80	0	R.3/4"G	Prever regulador y llave de corte individual




900 Series
Fryers 900
GAS DEEP FAT FRYER, FG9-10
DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	850,00	900,00
Depth	mm	900,00	1.040,00
Height	mm	850,00	1.105,00
Weigth	Kg	143,00	167,00
Volumen	m3	0,65	1,03

ELECTRICITY

<u>Electric power</u>	KW	0,05
230V - I+N		2x1,5+T - 2 A
230V - III		
400V - III+N		

WATER

Not used

GAS

Power	KW	48,80
	Kcal/h	41.968,00
LPG	Consumption (kg/h)	3,70
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	4,70
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

GAS DEEP FAT FRYER, FG9-10

Made of stainless steel

Capacity: two 20 litre oil/wells.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostats.

Drainage taps.

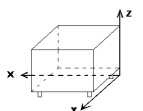
Power: 42000 kcal/h. (48.8 kW).

Dimensions: 850 x 900 x 850 mm.

Certificate EQNET- CE

99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	765	870	180		Prever Interruptor diferencial
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	382	635	105	R.3/4"G	Prever regulador y llave de corte individual
GAS	807	635	105	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

GAS DEEP FAT FRYER, FGCL9-05

DIMENSIONS

		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	988,00
Height	mm	850,00	920,00
Weigth	Kg	79,00	102,00
Volumen	m3	0,33	0,42

ELECTRICITY

<u>Electric power</u>	KW	0,05
230V - I+N	2x1,5+T - 2 A	
230V - III		
400V - III+N		

WATER

Not used

GAS

Power	KW	24,40
	Kcal/h	20.984,00
LPG	Consumption (kg/h)	1,85
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	2,35
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

GAS DEEP FAT FRYER, FGCL9-05

Made of stainless steel

Capacity: one 20 litre oil/well "V" type.

Indirect heating.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

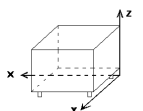
Power: 21000 kcal/h. (24.4 kW).

Dimensions: 425 x 900 x 850 mm.

Certificate EQNET- CE

99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	340	870	180		Prever Interruptor diferencial
GAS	380	635	105	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

GAS DEEP FAT FRYER, FGCL9-05 S

DIMENSIONS

		Article	Packed
Length	mm	425,00	465,00
Depth	mm	900,00	990,00
Height	mm	620,00	920,00
Weigth	Kg	79,00	102,00
Volumen	m3	0,24	0,42

ELECTRICITY

<u>Electric power</u>	KW	0,05
230V - I+N	2x1,5+T - 2 A	
230V - III		
400V - III+N		

WATER

Not used

GAS

Power	KW	24,40
	Kcal/h	20.984,00
LPG	Consumption (kg/h)	1,85
	Pressure (g/cm2)	37,00
Natural Gas	Consumption (m3/h)	2,35
	Pressure (g/cm2)	18,00

STEAM

Not used

AIR

Not used

GAS DEEP FAT FRYER, FGCL9-05 S

Made of stainless steel

Capacity: one 20 litre oil/well "V" type.

Indirect heating.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Cast iron burners.

Thermostat temperature control 60 °C to 195 °C.

Automatic burner ignition by means of an electromagnetic valve, with pilot light and thermocouple. Safety thermostat.

Drainage tap.

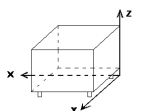
Power: 21.000 kcal./h. (24,4 kW).

Dimensions: 425 x 900 x 620 mm.

Certificate EQNET- CE

99AP50

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	295	80	0		Prever Interruptor diferencial
GAS	250	80	0	R.3/4"G	Prever regulador y llave de corte individual





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05

DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	425,00	465,00
Depth	mm	900,00	995,00
Height	mm	850,00	1.100,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,33	0,51

ELECTRICITY

<u>Electric power</u>	KW	18,00
230V -1+N		2x25+T - 100 A
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

WATER

Not used

GAS

Not used

STEAM

Not used

AIR

Not used

ELECTRIC DEEP FAT FRYER, FE9-05

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

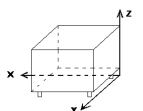
Safety thermostat. Drainage tap.

Power: 18 kW.

Dimensions: 425 x 900 x 850 mm.

Connections points

	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	490		Prever Interruptor diferencial





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-05 S

DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	425,00	465,00
Depth	mm	900,00	990,00
Height	mm	620,00	920,00
Weigth	Kg	79,00	99,00
Volumen	m3	0,24	0,42

ELECTRICITY

<u>Electric power</u>	KW	18,00
230V - I+N		2x25+T - 100 A
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

WATER

Not used

GAS

Not used

STEAM

Not used

AIR

Not used

ELECTRIC DEEP FAT FRYER, FE9-05 S

Made of stainless steel

Capacity: one 20 litre oil/well.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

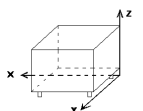
Safety thermostat.

Drainage tap.

Power: 18 kW.

Dimensions: 425 x 900 x 620 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	260		Prever Interruptor diferencial





900 Series

Fryers 900

ELECTRIC DEEP FAT FRYER, FE9-10

DIMENSIONS

		<u>Article</u>	<u>Packed</u>
Length	mm	850,00	900,00
Depth	mm	900,00	1.040,00
Height	mm	850,00	1.105,00
Weigth	Kg	112,00	129,00
Volumen	m3	0,65	1,03

ELECTRICITY

<u>Electric power</u>	KW	36,00
230V -1+N		2x25+T - 100 A
230V - III		3x10+T - 63 A
400V - III+N		4x6+T - 32 A

WATER

Not used

GAS

Not used

STEAM

Not used

AIR

Not used

ELECTRIC DEEP FAT FRYER, FE9-10

Made of stainless steel

Capacity: two 20 litre oil/wells.

Tank equipment: 1 basket 315x330 or 2 small baskets 315x160 mm.

Shielded heating elements in stainless steel.

Pilot light for heating. Control by thermostat (60 °C to 195 °C).

Safety thermostat.

Drainage tap.

Power: 36 kW.

Dimensions: 850 x 900 x 850 mm.

Connections points	X	Y	Z	Diameter	Information
ELECTRICITY	345	755	490		Prever Interruptor diferencial
ELECTRICITY	770	755	490		Prever Interruptor diferencial

