

SERIE 900

Code CR0788069

Model 90FRI/E820



2 BASIN ELECTRIC DEEP FAT FRYER 20+20 LT

General Characteristics

The 900 Baron line is made in compliance with strict European Standards in terms of safety, hygiene, reliability and respect for the environmental and is certified under international standards such as CE, GOST, AGA and others. Stainless steel with scotch-brite finish heightens the aesthetic appeal, and the technological and ergonomic innovation of this equipment. Thanks to great compositional flexibility, cook tops can be matched with oven bases and accessorised with hygienic finishes. Customised line-ups are possible by combining and fixing the equipment back to back, flushed sideways with perfectly sealed connections, or by creating "bridge" structures, offering top solutions to any chef. Basic range features:

- 2 mm thick moulded tops;
- 2" height adjustable stainless steel feet;
- removable control panel for access, moulded and shaped to avoid withholding dirt;
- recessed, tilted and ergonomic knobs.



FRYERS

BARON fryers guarantee premium results in terms of production, energy savings, oil and cleaning time. In particular, the wide "cold zone", available thanks to the conformation and the specific position of heat sources, assures minimum oil dispersal. This also allows for light and crispy frying.

Technical/Functional Characteristics

- Fully moulded top, obtained from a single large stainless steel plate;
- Large capacity shaped cooking pots, with wide vertical expansion zone to avoid depositing of foam during loading;
- Automatic temperature adjustment thermostat up to 190°C;
- Fire-proof safety thermostat (230°C);
- Oil drain valves;
- Support for baskets and lids.
- Removable and lifting stainless steel armoured heating elements;
- Reached programmed temperature visual indicator;
- "Powered appliance" indicator light.

Technical Data

DIMENSIONS	
Width (mm)	800
Depth (mm)	900
Height (mm)	870
Gas connection (Ø)	
Electric connection (V/~ / HZ)	400V/3N
Cold water connection (Ø)	
Hot water connection (Ø)	

Cold soft water connection (Ø)	
Drain (Ø)	
Gas power (mm)	
Electric power (mm)	36
Plate dimensions (mm)	
Tank capacity (Lt)	20 + 20
TANK DIMENSIONS	2 x (306 x 435)
Internal ovens dimension (mm)	

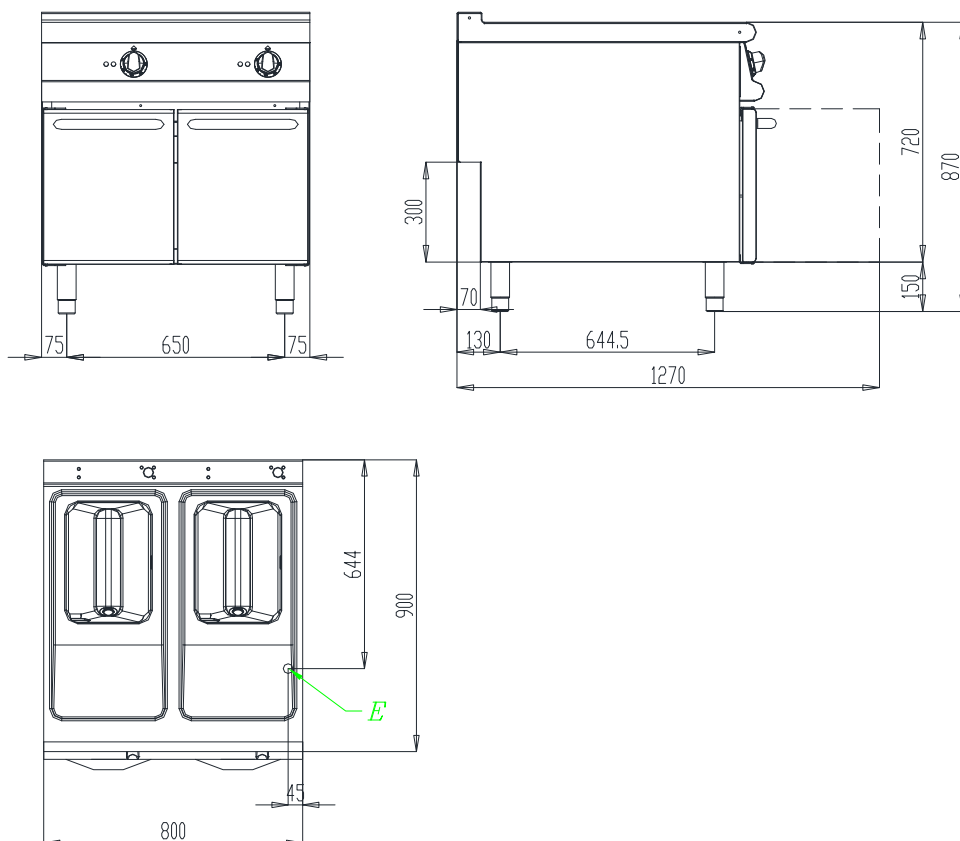
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Installation Layout



G gas connection | E electric connection | CW cold water connection | HW hot water connection | SW soft cold water connection | D drain

Accessories

Code	Description
9000413	S/S BASKET FOR 20 LT FRYERS
9000412	S/S BASKET 138x377x122 FOR 20 LT FRYERS
8031940080	LID FOR FRYERS TANK
8031900340	RIGHT SIDE FINISHING END PIECE FOR 900 LINE
8031900350	LEFT SIDE FINISHING END PIECE FOR 900 LINE
8031900211	SIDE SUPPORTING TIP TOP - RIGHT - 900 SERIE
8031900460	FIXED SIDE TOP - RIGHT - 900 SERIE
8031900221	SIDE SUPPORTING TIP TOP - LEFT - 900 SERIE
8031900470	FIXED SIDE TOP - LEFT - 900 SERIE
8031920400	SWIVELLING CASTOR
8031920410	SWIVELLING CASTOR WITH BRAKE
8031920600	KIT 4 SWIVELLING CASTOR (2 WITH BRAKE)
8031920330	FRONTAL KICK PLATE W=800
8031920380	SIDE KICK PLATE 900 SERIE
0592390	CLOSING PANEL FOR 900 SERIE