

Catalogue
CATERING

Chapter
COOKING

Model
F-G9121 LPG 230V 1N 50Hz 2C

19033852



DIMENSIONS

	Article		Packed	
Lenght	400	mm	440	mm
Depth	930	mm	1022	mm
Height	850	mm	1115	mm
Weight	75,000	kg	90,000	kg
Volume	0,361	m3	0,501	m3

ELECTRICITY

Electric power		0,10	kw
Voltage			230V -1N
Frequency		50	hz

GAS

Power		21,00	kw
		18072,86	kcal/h
LPG Consumption		1,61	kg/h
LPG Pressure		LPG G30/G31 28-30/37	mbar

Certification EQNET-CE

1312CS6209

GAS DEEP FAT FRYER, F-G9121

Fryers are designed to deep fry large amounts of product (chips, croquettes, different types of dredgings, etc.).

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning.

Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

Number of wells: 1.

Well capacity: 21 litres.

Standard equipment: Two 132x338x132 mm baskets.

Well integrated in the top, with cool area at the bottom. This helps to maintain oil properties and quality for a longer time.

Highly efficient heat exchanger gas tubes integrated alongside the well. Electronic ignition.

Superior power/litre rate: 1.047 kW per litre.

Thermostat for temperature control (between 60 and 200°C).

Safety thermostat.

Oil discharge through robust and reliable high temperature resistant ball tap.

Fitted with independent lids for each well.

Basket drainage support at the back of the well.

Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

Front access to components.

According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment.

Maximum power: 22.0 kW - Gas

It requires an 230V - 1+N power supply.

Dimensions: 400 x 930 x 850 mm.

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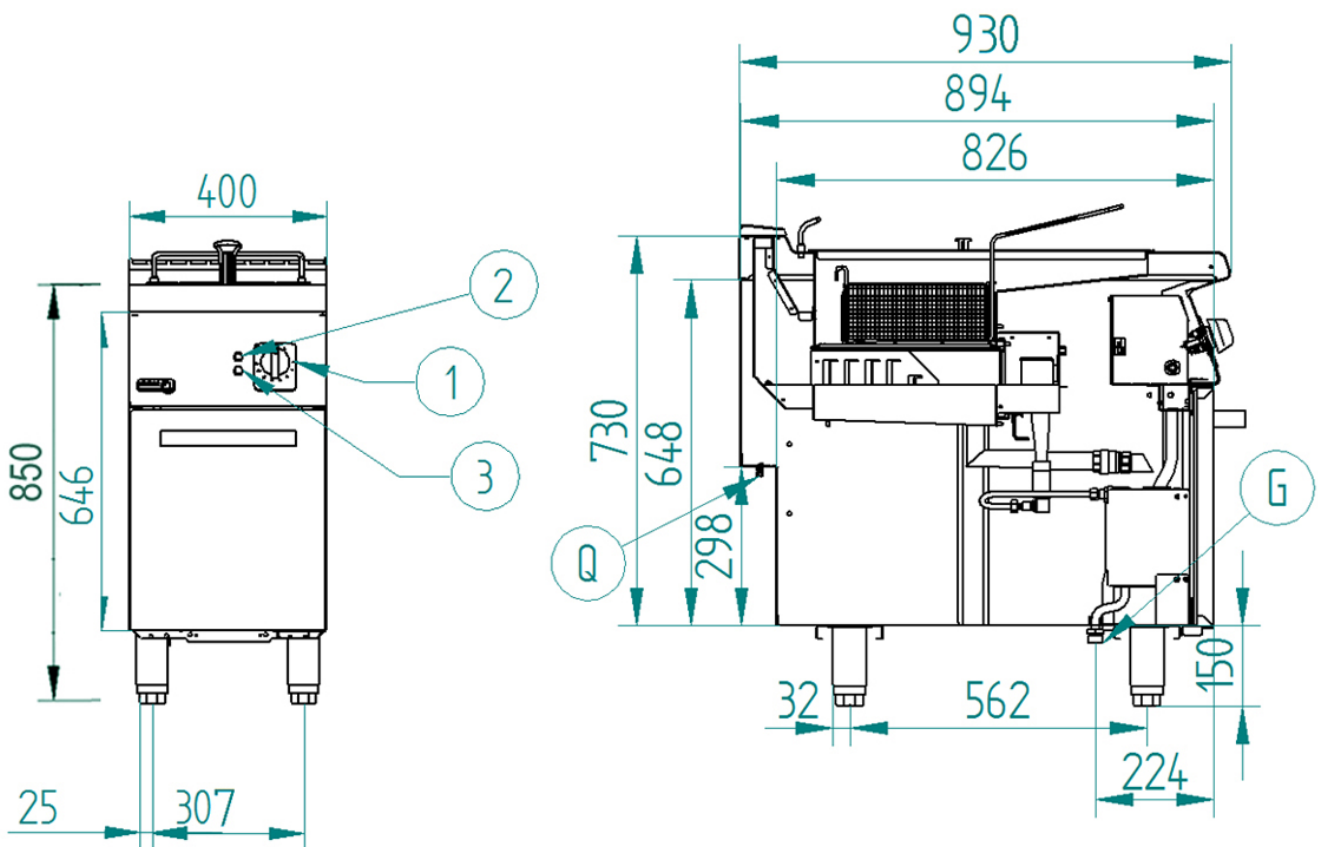
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F-G9115 & F-G9121



Q – Conexión equipotencial
G – Entrada de Gas
1 – Grifo válvula de gas
2 – Piloto verde
3 – Piloto ambar

Equipotential connection
Gas Inlet
Gas valve tap
Green pilot
Ambar pilot