

## GAS FRYER 1 WELL 7 L V SHAPED

Fryer made of AISI 304 stainless steel, 12/10 mm thickness top. Pressed "V" well - without burner in - sealed into top, generously covered with large drain zone; each well delivered with 1 basket and 1 lid. Mechanical controls. Temperature control through thermostat 100-190°C. Heat exchange pipes outside the well. Piezo-electric ignition of the pilot light.



Control panel	mechanical	Liter each well	7
Power supply	Gas	Product fitting up	Counter Top
Productivity	8 kg/h french fries	Well quantity	1
Well type	Easy Cleaning - "V" shaped well		

### Functional features

- Gas fryer 1 well made in AISI 304 stainless steel - capacity 7 lt.
- Large recess in the upper section for oil expansion with the same capacity of the well.
- Well with special shape "V" type, exchange pipes positioned outside the well for an improved and full cleaning.
- Heating by stainless steel tubular burners inserted under the well, optimising thermal exchange.
- Specific useful output: 1000 W/lt.
- Fried potatoes productivity (base on AGA standards): 8 kg/h per well.
- Temperature control by thermostat with bulb in direct contact with cooking fat, to guarantee an immediate response to the temperature change, from 0 to 190°C.
- Piezo-electric ignition of the pilot light.
- Optimal functionality and easy cleaning due to absence of fixed back basket hanger.
- Installations through suitable accessories: on under compartment, bridge solution.

### Constructional features

- Work top made in AISI 304 stainless steel, 12/10 thickness, with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Oil drain through safety ball valve and handle with athermic handle, to allow a quick and effective emptying of the well.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Combusted gas exhaust trough back flue obtained by pressing, with perimeter edge for liquids containment and enamelled guard.
- Access to all components through front compartment and control console.

### Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

### Standard equipment

- Each well delivered with: nr. 1 basket made in chromed steel dimensions in cm 22.5 x 28.8 x 9.
- Well lid in AISI 304 stainless steel full covering of the well.
- Chromium-plated steel bottom mesh with basket support outside the well.

### Optional

- 2 baskets made of chromium-plated stainless steel each well, unit basket dimensions cm 11.2 x 28.8 x 12.3
- Oil filter, oil drain container.

### Technical Data



# 0G0FR5G



<i>Net Weight</i>	27 kg	<i>Gross Weight</i>	32 kg
<i>Gas Power</i>	7 kW	<i>Dimensions</i>	35x70x24 cm
<i>Packing</i>	82x41x68 cm		

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Gamma prof. 700



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