

// FRYER

USE

Slow frying, from 130 to 140°C, for raw vegetables, fish and meat. Surface frying at 150°C for breaded items (vegetables and fish). Instant frying at 190°C to form an outer crust for potatoes.

PERFORMANCE

- Gas models with heat exchange pipes in well or with special shaped well (burners outside tank) and electric models available.
- W/I yield 18% higher than main competitors.
- Productivity up to 30 Kg potatoes/h (AGA test) thanks to 1105 W/I power.
- Electronic control pcb to manage frying programs, HACCP alarms, melting and oil filtering.

EASY TO CLEAN/HYGIENE

- Fully pressed well, without burners (special V shaped well).
- Safe discharge of oil outside the under compartment through an extension pipe. Discharge facilitates filtering to stop oil deterioration.



Specially shaped well.



Well with heat exchange pipes.

MODEL	POTATO CHIP PRODUCTIVITY*
0G0FR5G	8 kg/h
0G1FR3G	11 kg/h
0G0FR3E	13 kg/h
0G1FR3GD	13 kg/h
0G1FR7G	14 kg/h
0G0FR3ED	15 kg/h
1G0FR6G	16 kg/h
1G1FR4G	22 kg/h
1G0FR4E	26 kg/h
1G1FR4GD	26 kg/h
1G1FR8G	28 kg/h
1G0FR4ED	30 kg/h

* based on AGA standard

GAMMA //

CONFIGURATIONS



15÷35 x 70 x 24 h cm



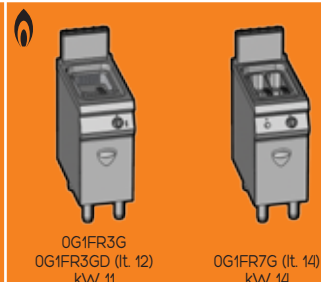
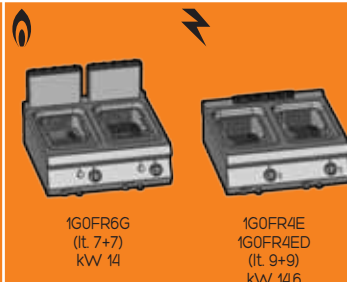
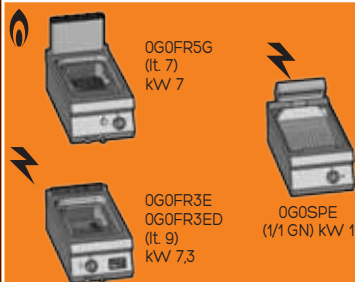
70 x 70 x 24 h cm



35 x 70 x 66/90 h cm



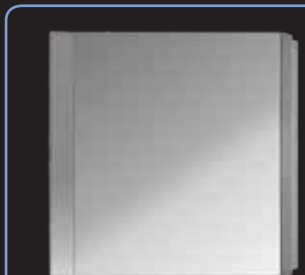
FRYERS



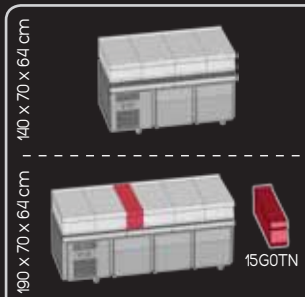
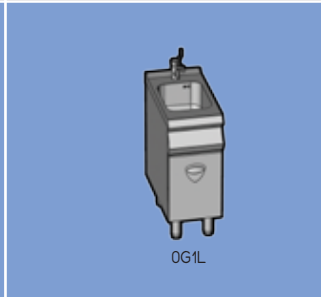
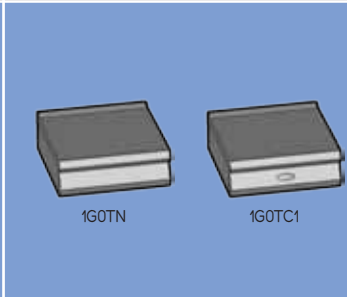
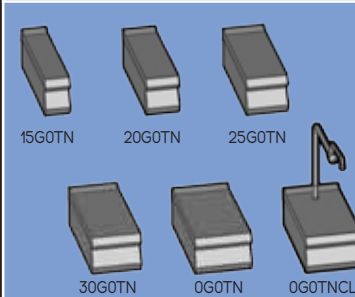
PANS



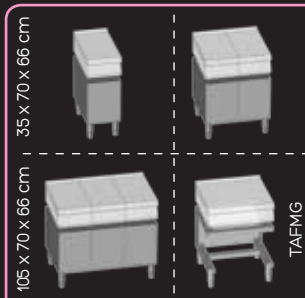
BRATT PANS



NEUTRAL ELEMENTS



REFRIGERATED
COUNTERS



UNDER COMPARTMENTS

