

Fryers



Technical features

Range made of 2 electric model top and 2 gas model top.

Tank bottom with cold area and oil drain tap. Chromium plated steel basket. AISI 304 stainless steel lid.

Gas heating: high-performance burner with horizontal flame. Thermostatic adjustment of T° oil from 90°C to 190°C, with safety valve and thermocouple. Automatic lighting with pilot burner and piezoelectric device.

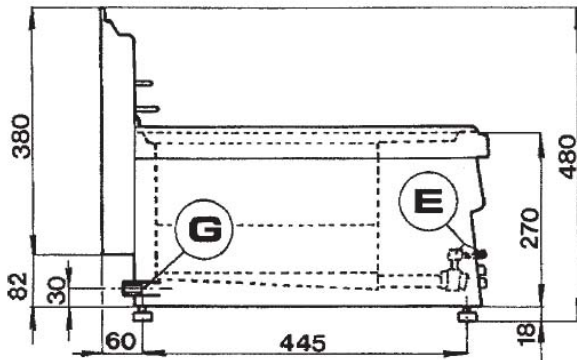
Additional safety thermostat

Electric heating: Incoloy stainless steel heating elements. Thermostatic adjustment of T° with warning light to control functioning. Additional safety thermostat

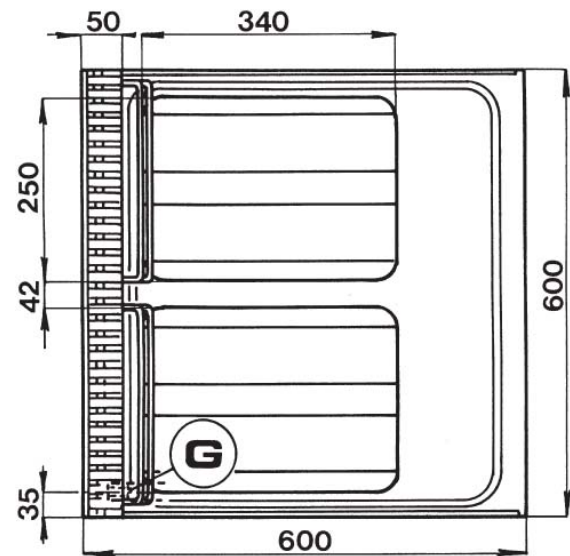
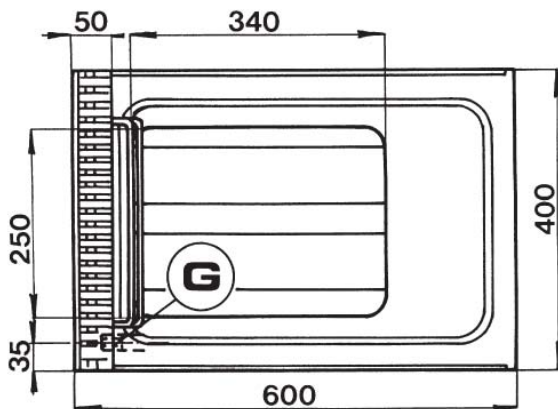
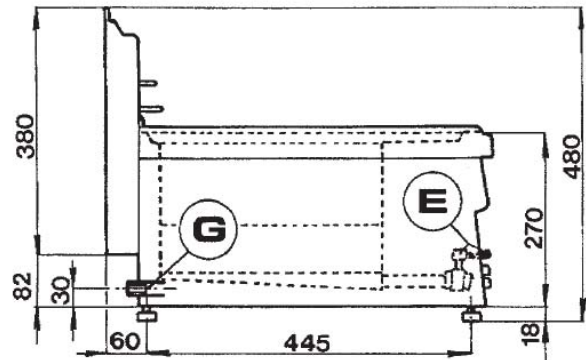
	DIMENSIONS	PAN CAPACITY	POWER		WEIGHT
	W x D x H cm	Lt.	GAS kW	ELECTRIC kW	kg
GAS					
MG046-03-004	40 x 60 x 27/46	8	7,4		23
MG066-03-007	60 x 60 x 27/46	8+8	14,8		40
ELECTRIC					
ME046-03-004	40 x 60 x 27/46	10		9	23
ME066-03-007	60 x 60 x 27/46	10+10		18	40

INSTALLATION DIAGRAM

MG046-03-004



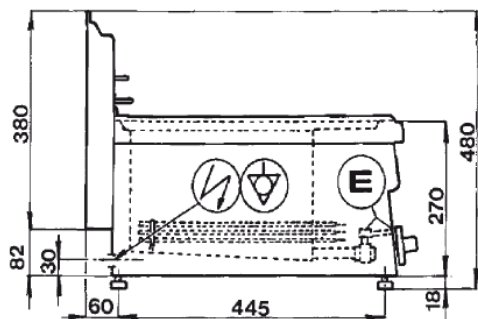
MG066-03-007



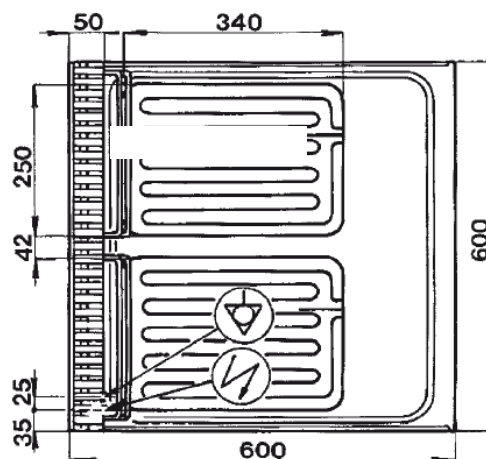
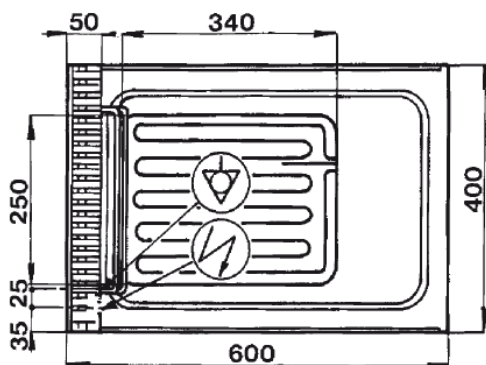
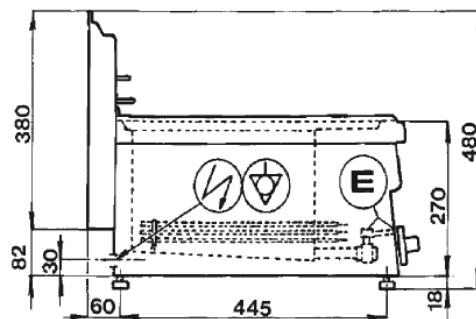
G = Collegamento gas G 1/2"
 Gas connection G 1/2"
 Raccord gaz G 1/2"
 Gasanschluß G 1/2"
 Conexión gas 1/2"

E = Rubinetto scarico olio G 3/4"
 Oil discharge valve G 3/4"
 Robinet de vidange huile G 3/4"
 Ölablaßhahn G 3/4"
 Grifo vaciado aceite G 3/4"

ME046-03-004



ME066-03-007



Equipotenziale
Equipotential
Equipotentiel
Àquipotentiel
Equipotencial



Ingresso cavo d'alimentazione
Supply cable inlet
Entrée câble d'alimentation
Speisekabeleingang
Entrada cable de alimentación

E = Rubinetto scarico vasca
Tank drainage tap
Robinet de vidange bac
Wannenauslaufhahn
Grifo de vaciado del recipiente