

K4GFEP1022N

GAS FRYER DOUBLE TANK 22+22 LT. WITH ELECTRONIC CONTROLS -
PERFORMANCE LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Oil heating achieved through **optimized combustion stainless steel burners** equipped with a heat exchanger in the tank. Powerful and quick intervention of the heating elements to prevent the temperature from dropping when the product is poured into the tank.

Two tanks of 22 liters each, equipped with a safety gas valve controlled by an **electronic card with a class J thermocouple**, which allows temperature regulation **up to 190°C**. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Indication on the display of the intervention of the safety thermostat. The **melting** cycle ensures electronic control of the oil heating at programmed intervals both during the oil heating phase (when using a solid fat) and during the temperature maintenance phase. Software that guarantees that the set temperature is reached exactly, avoiding thermal stress to the oil and its oxidation. Display showing the temperature of the oil in the tank in real time. Timer function to alert the user with a buzzer when the pre-set cooking time is reached. Stainless steel tanks with rounded edges sloping towards the drain hole connected to a stainless steel container to collect the oil. Oil drains from the tank via a tap into an internal collection container with a filter.

Standard provided with two steel baskets coated with a layer of protective material K26500 and two stainless steel basin covers K4COPFGP.

Standard provided with one stainless steel oil container with filter.

Moulded AISI 304 stainless steel worktop for easy cleaning. Front cover in AISI 304 stainless steel. Cold-formed stainless steel tanks. Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 107 kg
Volume: 0.99 m³
Gas power: 42.00 kW

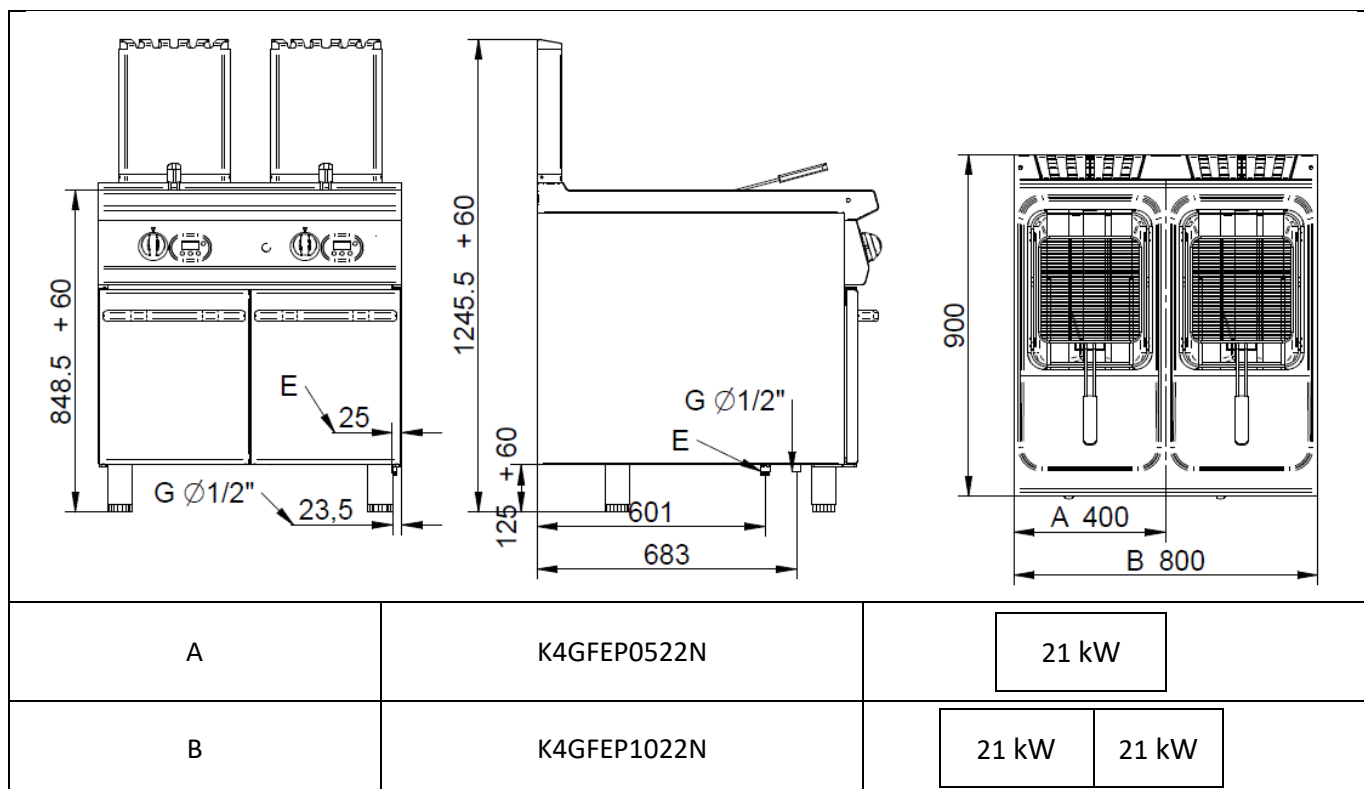


K4GFES1022N

FRIGGITRICI 22 + 22 LT A GAS - COMANDI ELETTRONICI // FRITEUSES À GAZ 22 + 22 LT. - COMMANDES ELECTRONIQUES // GAS FRYER 22 + 22 LT. - ELECTRONIC CONTROL // GAS FRITTEUSEN 22 + 22 LT. - ELEKTRONISCHE KONTROLLE // FREIDORAS A GAS 22 + 22 LT - MANDOS ELECTRONICOS // ГАЗОВЫЕ ФРИТЮРНИЦЫ 22 + 22 LT. - ЭЛЕКТРОННОЕ УПРАВЛЕНИЕ

DATI TECNICI / CARACTERISTIQUES TECHNIQUES / TECHNICAL SPECIFICATIONS / TECHNISCHE DATEN / CARACTERISTICAS TECNICAS / ТЕХНИЧЕСКИЕ ХАРАКТЕРИСТИКИ

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	800x800x850
Gas / Gaz /Gas / Gas / Газ (B)	[Kw] - [кВт]	42
Tipo / Type / Type / Typ / Тип (A)		A1/B21
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	3,312
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	4,338
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	84
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Capacità vasca/ Capacité cuve/ Tank capacity/ Beckeninhalt/ Capacidad cuba/ Ёмкость чаши	[l] [л]	22 + 22
Quantità di patate massima contenuta in un cesto grande - Quantité maximale de pommes de terre dans un grand panier - Maximum quantity of potatoes in a large basket - Maximale Menge an Kartoffeln in einem großen Korb - Cantidad máxima de patatas en una cesta grande - Максимальное количество картофеля в большой корзине	[kg] [кг]	3,5 + 3,5
Produzione massima - Production maximale - Maximum output - Maximale Leistung - Producción máxima - Максимальное производство	[kg/h] [кг/ч]	61
Potenza elettrica / Puissance électrique / Electric Power /Elektro-Leistung /электр. (E)	[Kw] - [кВт]	0.310
(F)	[V]	230/1N
(G)	[Hz] - [Гц]	50/60
Cavo (non fornito in dotazione) / Cable (non fourni) / Cable (not supplied) / Kabel (nicht mitgeliefert) / Cable / Кабель	H07 RN-F [мм2]	3 x 1



G = Gas / Gaz / Gas / Gas / Gas / газ

Standard

CESTO / PANIER / BASKET / KORB / CESTO / КОРЗИНА	2 x K26500	
BACINELLA RACCOGLI OLIO + FILTRO INOX/ BAC RECUPERATION HUILE AVEC FILTRE EN INOX / CONTAINER COLLECTION OIL + STAINLESS STEEL FILTER / ÖLSAMMELBEHÄLTER MIT SIEB AUS EDELSTAHL / RECIPIENTE RECOGIDA ACEITE CON SU FILTRO DE ACERO INOX / ЕМКОСТЬ ДЛЯ СБОРА МАСЛА + ФИЛЬТР НЕРЖАВЕЮЩАЯ СТАЛЬ	K4VOFG	