

K7GFE0515

GAS FRYER SINGLE TANK 15 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.

One tank of 15 liters, 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 tank 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 K26281 and one stainless steel basin cover K7COPFGP.

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 tank. 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: 400 mm
Depth: 700 mm
Height: 850 mm
Weight: 54 kg
Volume: 0.45 m³
Gas power: 15.00 kW

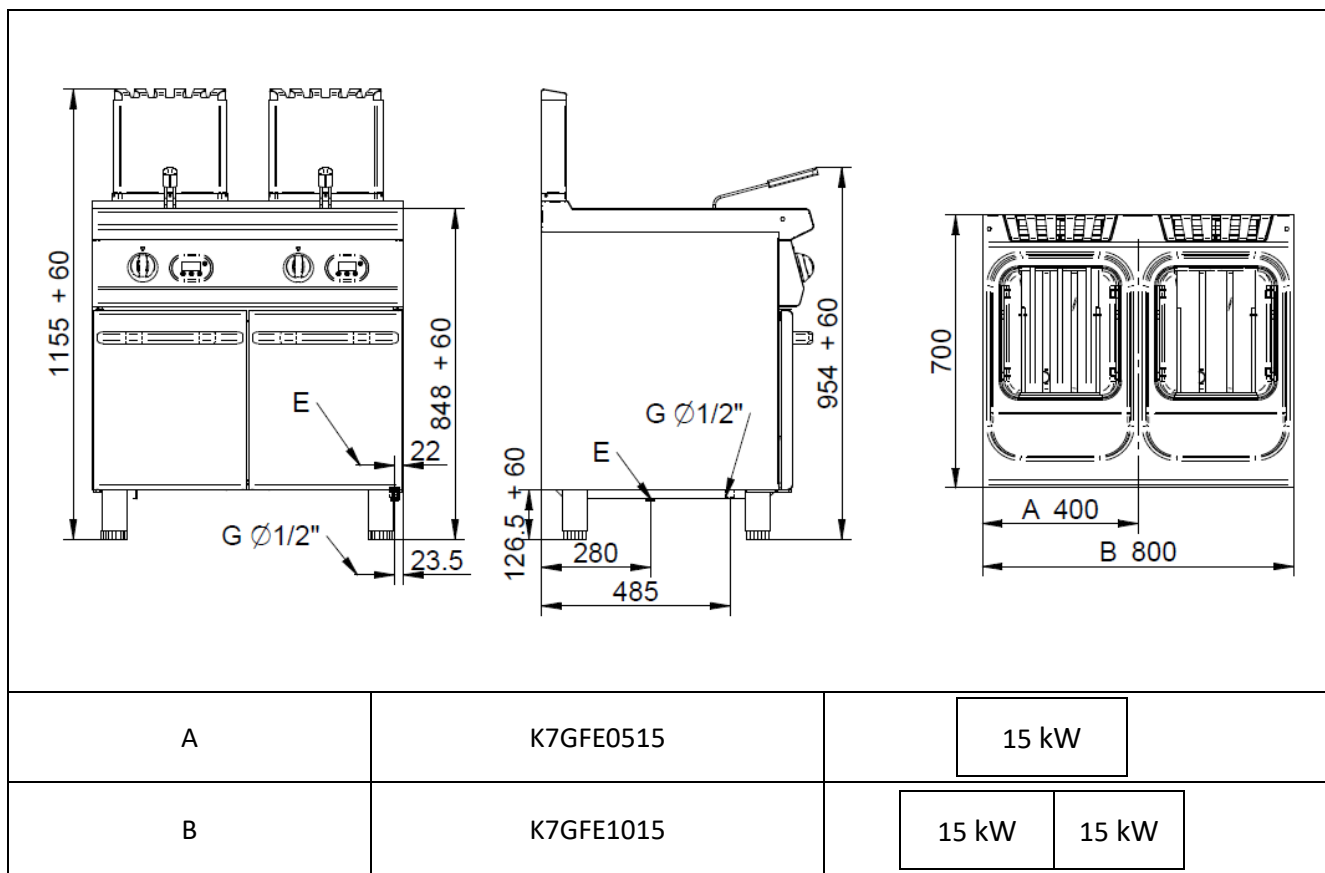


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FRIGGITRICI A GAS - COMANDI ELETTRONICI // FRITEUSES À GAZ - COMMANDES ELECTRONIQUES // GAS FRYER - ELECTRONIC CONTROL // GAS FRITTEUSEN - ELEKTRONISCHE KONTROLLE // FREIDORAS A GAS - MANDOS ELECTRONICOS // ГАЗОВЫЕ ФРИТЮРНИЦЫ - ЭЛЕКТРОННОЕ УПРАВЛЕНИЕ

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

Dimensioni / Dimensions / Dimensions / Maße / Medidas / Размеры	[мм]	400x700x850
Gas / Gaz / Gas / Gas / Газ (B)	[Kw] - [кВт]	15
Tipo / Type / Type / Typ / Тип (A)		A1/B21
GPL/LPG / Сжиженный нефтяной газ (G30) (D)	[Kg/h] [кг/ч]	1,182
Metano / Methane / Natural gas / Erdgas / Метан (G20) (C)	[m3/h] [м3/ч]	1,544
Aria / Air / Luft / Aire / Воздух	[m3/h] [м3/ч]	30
Racc. Gas / Racc. Gaz / Gas fitting / Gasanschluss / Empalme gas / Газовое соединение		UNI-ISO 7/1 R ½
Capacità vasca/ Capacité cuve/ Tank capacity/ Beckeninhalte/ Capacidad cuba / Ёмкость чаши	[Lt] [л]	15
per vasca/ par cuve/ each tank/ pro Becken / por cuba / на чашу/	[kg] [кг]	2
Max / макс	[Kg/h] [кг/ч]	20



G = Gas / Gaz / Gas / Gas / Gas / газ

Standard



Mm



K26281

a 270
b 280
h 111

Cesto friggitrice K7GFG0507 / K7GFE0507A - Panier friteuse K7GFG0507 / K7GFE0507A - Basket for electric fryer K7GFG0507 / K7GFE0507A - Korb für Fritteuse K7GFG0507 / K7GFE0507A - Cesta freidora K7GFG0507 / K7GFE0507A - Корзина для фритюрницы K7GFG0507 / K7GFE0507A



Bacinella raccogli olio + Filtro inox - Bac de récupération d'huile + filtre en acier inoxydable
Container for collecting oil + stainless steel filter - Ölauffangwanne + Edelstahlfilter -
Recipiente de recogida de aceite + filtro de acero inoxidable - Емкость для сбора масла +
фильтр нержавеющей сталь