

GAS FRYER 2 TANKS 8+8 L.

Project
Rev.:
Zone:
Location:



CODICE
CR0856099

MODELLO
6NFR/G600

SERIE
SERIE 600

GENERAL CHARACTERISTICS

A line of small-sized cooking equipment designed for those who, even in small spaces, do not want to give up great performance. Made of AISI 304 18/10 stainless steel, finely finished with Scotch Brite satin finish, it has rounded edges and large capacity enclosures; it has 600/650 mm depth and modular width of 400/600/700/800/1000 mm; the series is completed by open, armored or refrigerated base supports.

The equipment is easily modular to one another until it forms a compact, gap-free whole thanks to a leak-covering profile that provides protection against leakage and thus maximum hygiene. High chimneys, ergonomic knobs mounted on a sloping dashboard for easy visibility, give the range ease of use from the first approach.

All models are CE approved.



MODEL SPECIFICATIONS

- The fryers have moulded tubs with sloping bottoms to facilitate oil drainage.

TECHNICAL SPECIFICATIONS

- Fryers have high specific powers to ensure high quality of fried product as it reduces the amount of oil absorbed.
- The specific powers provided of 1 kW/l for gas and 0.9 kW/l for electric in the upgraded version are typical of large professional machines.
- The sensitivity of the thermostat with bulb positioned in the centre of the tank ensures maximum temperature control with fast response times to temperature drops.
- GAS
- Gas models are equipped with piezo ignition, pilot flame and valve with thermocouple to ensure maximum safety.
- Adjustable temperature from 60 to 190°C.
- ELECTRICAL
- Electric models are equipped with temperature control, safety thermostat, power indicator lights and fully removable heating elements to allow easy cleaning.
- Adjustable temperature from 100 to 190°C.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0856099
DEFINITION	FRIGGITRICE G.2x8L 60 M60 6NFR/G600
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	600 mm
DIM. DEPTH	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	43 Kg
VOLUME (net)	0.115
PACKAGE LENGTH	630 mm
PACKAGE WIDTH	690 mm
PACKAGING HEIGHT	500 mm
PACKAGE VOLUME	0,217 m3
GROSS PACKING WEIGHT	50 Kg
GAS POWER	14,00
GAS POWER (G25.3/25mbar)	13,30
CAPACITY	8+8
CERTIFIED MODEL	6NFR/G600

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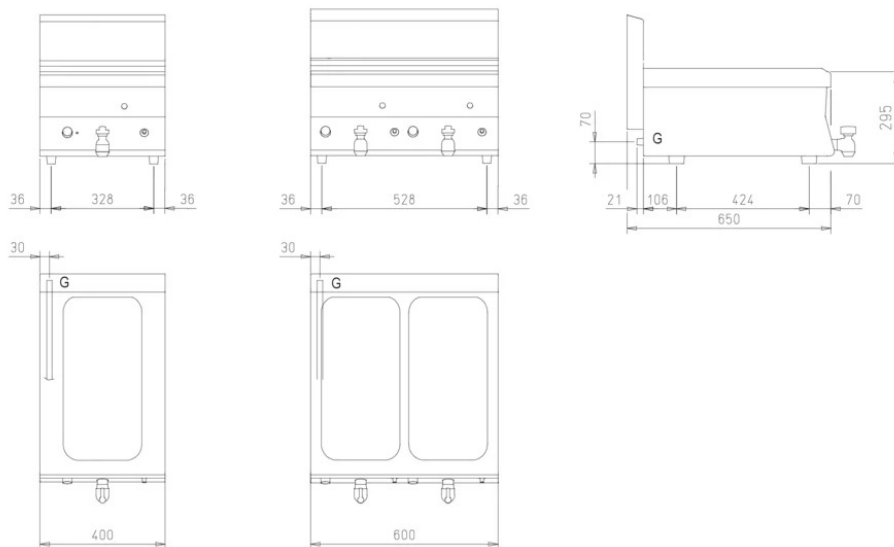
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

**MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm**

F64G8	OF64G8	F66G8	OF66G8
6NFR/G400	EFG62108T	6NFR/G600	EFG63208T



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

- G** Attacco arrivo gas - Gasanschluss - Gas connection
 Arrivée gaz - Union da gas - Gasaansluiting -
 EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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PRODUCT'S RANGE PLUS



In the gas fryer, the burner is external to the tank and is made of stainless steel with a stabilised flame. Piezo ignition and safety ensured by valve with thermocouple and pilot flame.



The fryers have moulded tubs with sloping bottoms to facilitate oil drainage.

Equipment is certified and compliant with the Low Voltage Directive 2014/35/EU according to the international CB scheme



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
MA10405097000	C-1/2M	KIT 2 BASKETS FOR GAS FRYERS
MA10405230000	C-1M	1 BASKET KIT FOR ELECTRIC FRYERS
MA10405246000	C-1/2M	Fryer basket