Data sheet

NEFEP9122FA

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**ELECTRIC**	**NEFEP9122FA**

DESCRIPTION

ELECTRIC FRYER EVO 22 LT. HIGH PRODUCTIVITY, ELECTRONIC CONTROL OIL FILTRATION AND BASKET LIFTING SYSTEM



TECHNICAL DATA:

STRUCTURE	FLOOR
WIDTH	400 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	94 kg
VOLUME	0.5 m3
ELECTRIC POWER	22 kW
PHASE	3N
FREQUENCY	50/60 Hz
VOLTAGE	400 V

WELL CAPACITY	22 LT.
WELL DIMENSIONS	240x420x180 mm
PRODUCTIVITY PER HOUR	44 kg/h

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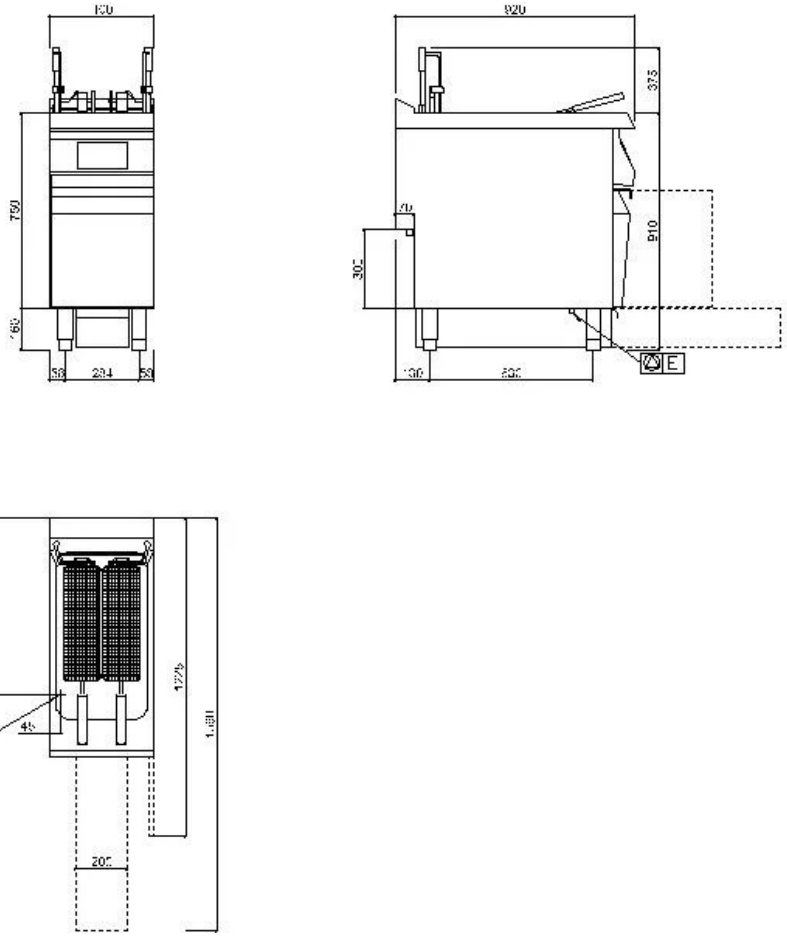
FEATURES:

Single-well electronic fryer with high productivity, constructed in AISI 304 stainlesssteel. 20/10 thick stainless steel top without flue apertures. Deep drawn cooking wellin AISI 304 stainless steel, with curved internal corners. 22-litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Heating by means of a sheathed immersion-type heating element in AISI 304 stainless steel. The element can be rotated by over 90° by
means of the lifting hook, to facilitate well cleaning. Power adjustment for optimisation of heating and efficiency. MELTING cycle. Automatic cooking function for guaranteeing high quality fried fare. Thanks to 30 programs, the operator can easily select the type, quantity and holding temperature of product to be fried. The electronic control automatically adapts the cooking cycle based on the selection made. Control panel with 7" high-resolution touchscreen display with electronic control board for management of the cooking temperature from 0 to 185°C with a precision of ± 1°C for frying programs, of HACCP alarms, the tank cleaning cycle, the preheating function and holding at 100°C, and system diagnostics. Safety thermostat with manual reset. Fully automatic system for oil filtration and return to well. 2-stage filtration, with metallic filter and fine filter in engineering plastic to remove the smallest food particles and thus prolong the quality and life of the oil. 25-litre capacity internal container in stainless steel for collection of filtered oil. The filtered oil is safely returned to the well by means of a gear pump, using the filling tap positioned on the bottom of the well. Filtration and tank filling can be carried out with oil at a temperature of 180°C. Using the dedicated accessories, flexible hose and shaped metal pipe, the tank can be filled with oil taken from an external container or by emptying the internal collection container into an external container. System for automatic, programmable lifting of the two half baskets for frying. Comprised of 2 linear actuators that enable baskets to be lifted by 120 mm. and an acoustic signal to indicate the end of frying time. Equipped with: 1 mesh filter in chrome-plated steel for resting fryer baskets on; 2 half-baskets for frying in chrome-plated steel with front handle in heatproof material; 1 well lid; 1 extension for front drainage of well. Height adjustable feet in stainless steel.

OPTIONAL ACCESSORIES:

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INSTALLATION SCHEME



E1	SOCKET	400 V	3N
AF	COLD WATER		
AC	HOT WATER		
G	GAS		
S	DRAINING		

NOTES FOR THE INSTALLER:
All water and gas connections must be fitted with a shut-off valve or ball valve.
Main gas connections must be provided of closing gate device.
Gas connections must not use welded tubes.
Gas connections must be jacketed according to current rules in the country.
Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing).
All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug.
All electric connections must be provided of main switch.
The specification shown in this document are to be considered not bounding.
The company reserves the right to make technical changes at any moment.

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