Data sheet

NEFG92123K

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**GAS**	**NEFG92123K**

DESCRIPTION

GAS FRYER 1 WELL 23 LT. WITH ELECTRONIC CONTROL UNIT



TECHNICAL DATA:

STRUCTURE	FLOOR
WIDTH	400 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	74 kg
VOLUME	0.5 m3
GAS POWER	23 kW
ELECTRIC POWER	0.1 kW
FREQUENCY	50/60 Hz
VOLTAGE	230 V

WELL CAPACITY	23 LT.
WELL DIMENSIONS	340x420x200 mm

SILKO ALI Group Srl

Uff. Commerciali:
Via F. Marinotti 45
31029 Vittorio Veneto (TV) ITALY
Tel. (+39) 0438 911930
C.F. e P.I. 13239980967

Sede Second. E Uff. Amm.vi:
Via Schiaparelli, 15 – Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - ITALY
Tel. (+39) 0438 9110

Capitale Sociale € 20.000.000 I.V.
Società a Socio Unico
Sede Legale: Via Gobetti,2/A – 20063 Cernusco sul Naviglio (MI)
REA MI2711267- Registro Imprese Milano
www.silko.it - E-mail: info@silko.it

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**GAS**	**NEFG92123K**

FEATURES:

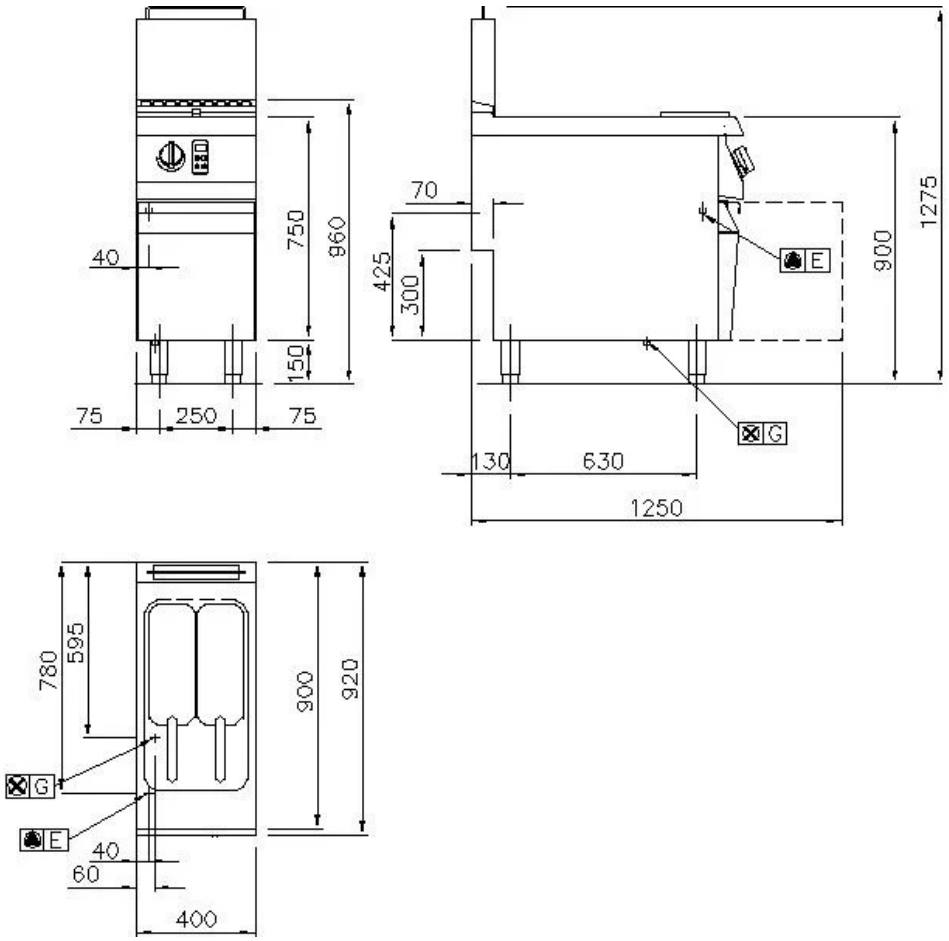
Gas Fryer, single well with electronic control unit, Monoblock unit on cupboard with hinged door. Stainless steel top (AISI 304) thickness 20/10, pre-fitted for head-to-head connection. Pressed well made of stainless steel AISI 304, with radiused inner profile. Well capacity in litres 23. Well with wide expansion area in the front part for oil and foam and extended cooling area in the front part for collection of food particles. Heating by means of stainless steel burners with optimized flame positioned outside the well. Ignition of the main burner via pilot burner. Electronic constant spark ignition lighter, button on the gas valve control unit. Oil temperature inside the well controlled with precision temperature setting +/- 1 ° C via electronic control unit on which the operating temperature is displayed. Control with melting and maintenance cycle at 100 °C, with auto-diagnose function for possible dysfunctions, setting range from 100 to 185 ° C. Manually resettable safety thermostat. Extractable filter, basket and lid and collector for drain cock included. Height-adjustable feet in stainless steel.

OPTIONAL ACCESSORIES:

• Basket 1/1 for 22 and 23 lt. well.	ECF22
• COLLECTOR FOR FRYING RESIDUE	NXFIV23G
• DEFLECTOR FOR BATTERED FOOD	NX9DF23

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**GAS**	**NEFG92123K**

INSTALLATION SCHEME



E1	SOCKET	230 V	
AF	COLD WATER		
AC	HOT WATER		
G	GAS	Ø 1/2"	100 mm
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.

SILKO ALI Group Srl
Uff. Commerciali:
Via F. Marinotti 45
31029 Vittorio Veneto (TV) ITALY
Tel. (+39) 0438 911930
C.F. e P.I. 13239980967

Sede Second. E Uff. Amm.vi:
Via Schiaparelli, 15 – Z.I. S. Giacomo di Veglia
31029 Vittorio Veneto (TV) - ITALY
Tel. (+39) 0438 9110

Capitale Sociale € 20.000.000 I.V.
Società a Socio Unico
Sede Legale: Via Gobetti,2/A – 20063 Cernusco sul Naviglio (MI)
REA MI2711267- Registro Imprese Milano
www.silko.it - E-mail: info@silko.it