Data sheet

NEFG94223K

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**FRYER**	**GAS**	**NEFG94223K**

DESCRIPTION

GAS FRYER 2 WELLS 23+23 LT. WITH ELECTRONIC CONTROL UNIT



TECHNICAL DATA:

STRUCTURE	FLOOR
WIDTH	800 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	100 kg
VOLUME	0.9 m3
GAS POWER	46 kW
ELECTRIC POWER	0.2 kW
FREQUENCY	50/60 Hz
VOLTAGE	230 V

WELL CAPACITY	23 LT.
WELL DIMENSIONS	340x420x200 mm

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FEATURES:

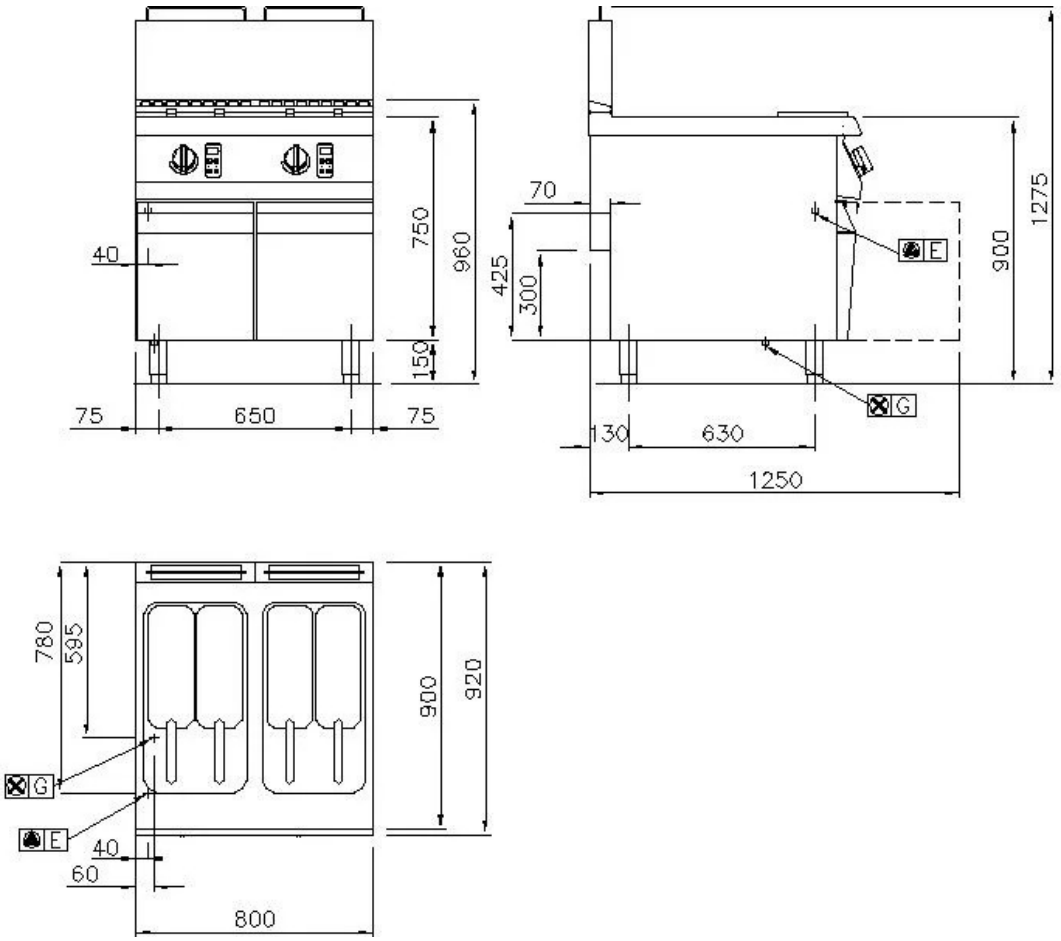
Gas Fryer, double well with electronic control unit, Monoblock unit on cupboard with hinged door. Stainless steel top (AISI 304) thickness 20/10, pre-fitted for head-to-head connection. Pressed well made of stainless steel AISI 304, with radiused inner profile. Well capacity in litres 23 each. Well with 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

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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.

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