



**Linee Automatiche
di Frittura e
Bollitura**
dal 1981

più di 30 anni d'esperienza



INDUSTRIAL FRYER MOD. 90-E



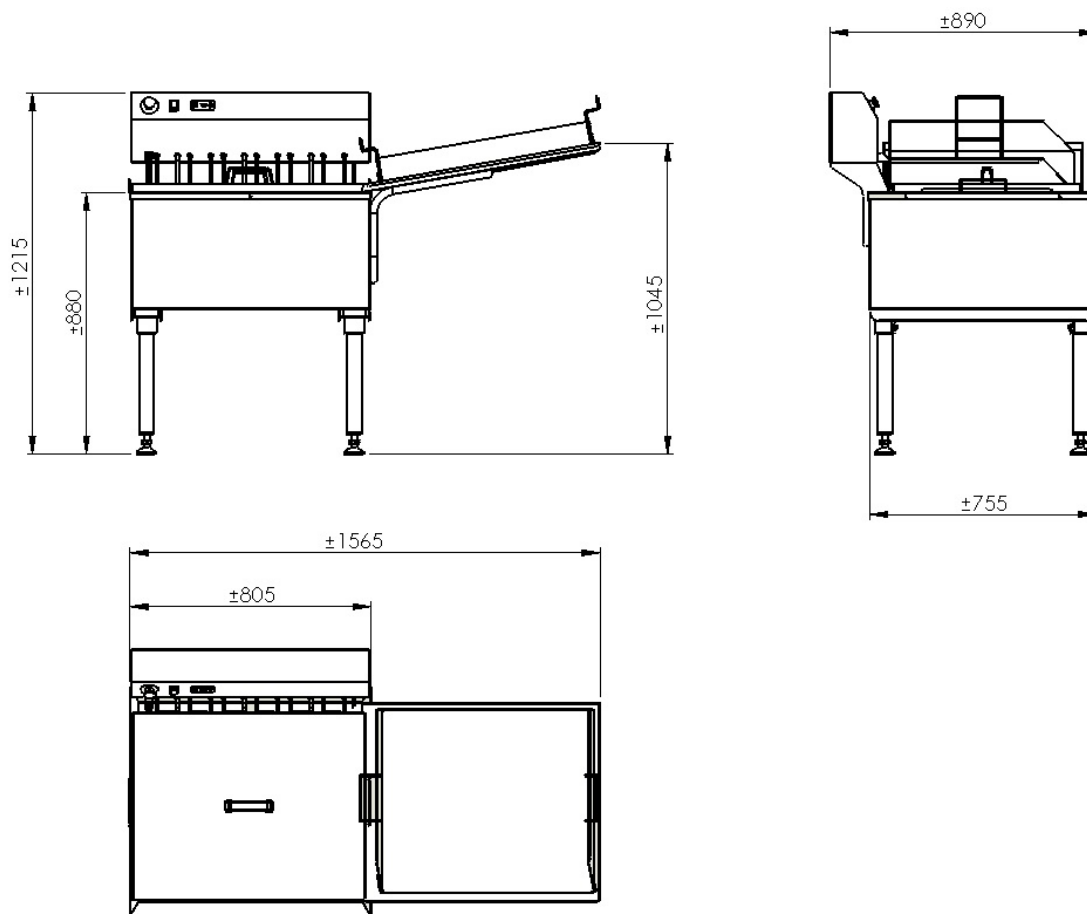
FEATURES:

- Industrial fryer for big production, specific for pastry or gastronomy;
- Contained overall dimensions;
- High heat exchange on a large surface;
- Temperature regulated by digital thermostat;
- Oil discharge through a tap under the fryer tub;
- Reduced deterioration of oil;
- All parts easily removable for a good cleaning;
- All parts manufactured with materials suitable for food contact;
- With user's manual and electric circuit;
- In practice... a quality and quantity of production never seen before.

TECHNICAL FEATURES:

- Overall dimensions cm 80,5 x 89 x 121,5;
- Overall dimensions with drainer cm 156,5 x 89 x 121,5;
- Liters of oil ≈90;
- Drainer that can be attack in both sides of the fryer;
- Two baskets in supplied;
- Possibility to add other accessories like: folding basket, counter-basket, suction hood;
- Two different version:
 - Version whit 15 kW, for pastry products;
 - Version whit 37,5 kW, for gastronomy products;
- Power supply: 220V three phase, or 380V three phase;
- Electronic thermostat that controls the temperature;
- Emergency thermostat;
- Construction in AISI 304 stainless steel;
- CE marking.

DIMENSIONS:



Overall dimensions equal both for Version 15 kW and for Version 37,5 kW

SUMMARY TABLE:

	90-E-15 kW (for pastry)	90-E-37,5 kW (for gastronomy)
Overall dimensions without drainer (Cm)	80,5 x 89 x 121,5	80,5 x 89 x 121,5
Overall dimensions with drainer (Cm)	156,5 x 89 x 121,5	156,5 x 89 x 121,5
Dimensions of the frying tank (cm)	74 x 66	74 x 66
Dimensions of the use baskets (cm)	71 x 60	71 x 60
Liters of oil	90	90
Electric power (kW)	15	37,5

ACCESSORIES:

Counter-basket

It is used with baskets, used to keep the product in immersion, under the oil.

Folding basket

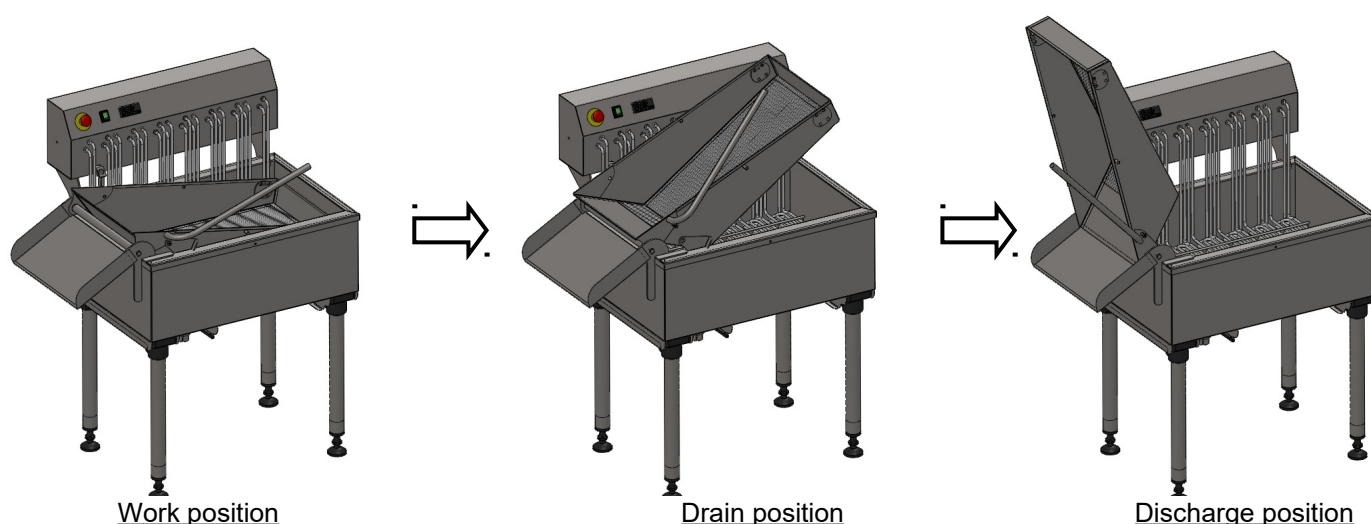
Special basket for big gastronomy productions, it makes the job easier and allow you to comfortably discharge the product. The product can be discharge on both sides of the fryer.

Basket with 3 positions work:

1^a position: work position, the basket is in immersion in the oil;

2^a position: drain position, the basket is tilt, so that the oil drain from the product;

3^a position: discharge position, the product is discharged through the special chute.



On request, a counter-basket can be inserted to keep the product immersed in the oil.

Suction hood

Hood for vacuuming fumes and cooking values.



- With stainless steel filter, easy to remove and clean;
- Try for collect the condensed steam;
- Aspirator with manual regulation of the suction flow;
- Electric power: 600 W (to add at the fryer power);
- Smoke outlet Ø120 mm.



DIMENSIONS:

