



Catalogue
CATERING
Chapter
COOKING

Model
 F-G9121 R LPG 230V 1N 50Hz 2C

19047039

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GAS DEEP FAT FRYER, F-G9121

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells inbuilt into the surface top.
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
- Thermostatic temperature control between 60 and 200 °C.
- Gas models with three longitudinal heating tubes integrated into the well.
- High efficiency gas burners.
- High-power machines which heat up very fast and with a high power:litre ratio (up to 1.00 kW/litre in gas models).
- Ignition by spark train for the gas models.
- Safety thermostat.
- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures.
- With individual lids for each well.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection.

BASKETS INCLUDED:

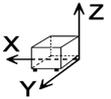
- 21 litre fryers: 2 small baskets per well (130 x 330 x 130 mm).

OPTIONAL ACCESSORIES

- 21 litre fryers: large basket (260 x 330 x 130 mm).

DIMENSIONS

X Width	400 mm	X Gross width	440 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1115 mm
Net Weight	75,0 kg	Gross Weight	90,0 kg
Net volume	0,361 m3	Gross volume	0,501 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

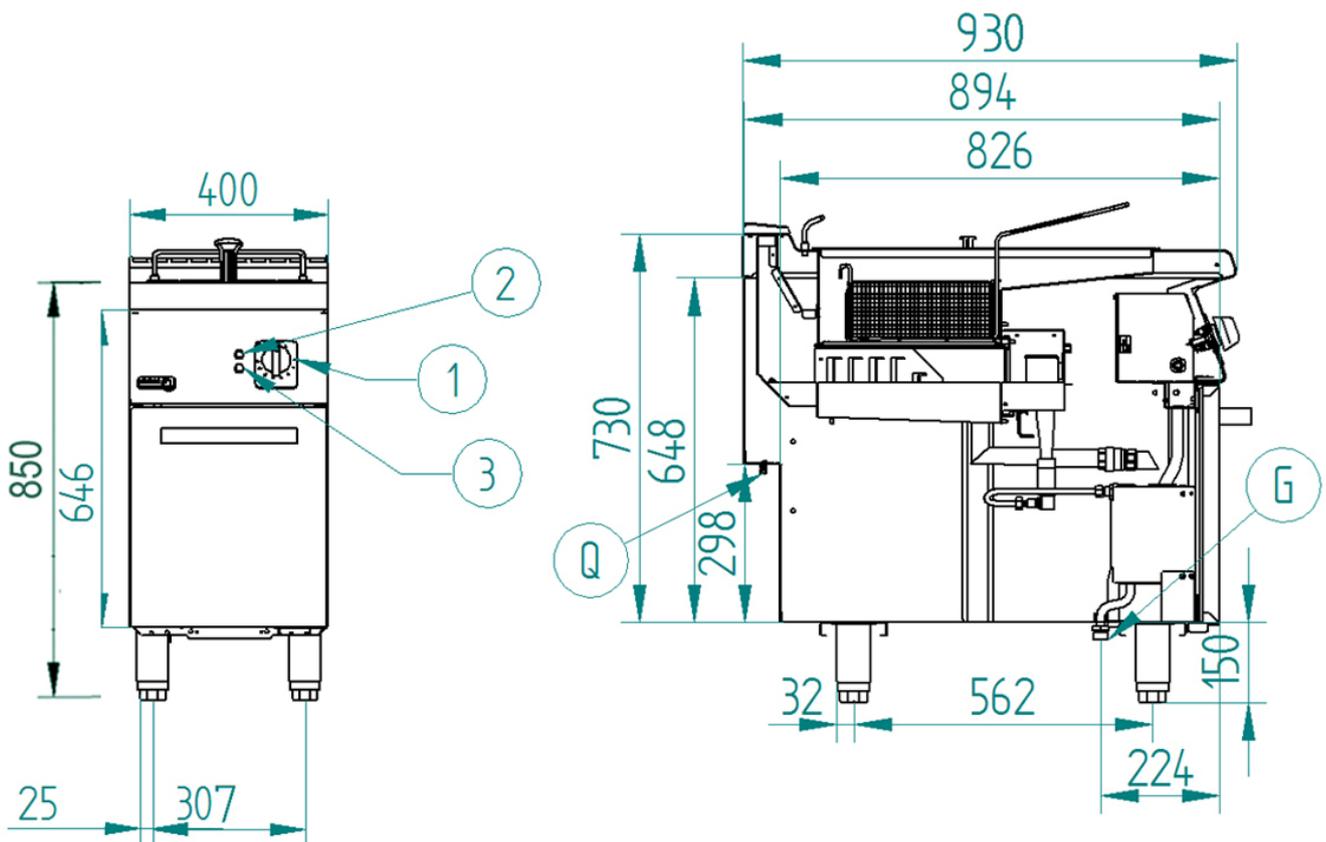
Electric power	0,100 kW
Voltage	230V - 1N
Amperage	2A
Electric frequency	50Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	21,00 kW
Gas consumption	1,610 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar



F-G9115 & F-G9121



Q – Conexión equipotencial
G – Entrada de Gas
1 – Grifo válvula de gas
2 – Piloto verde
3 – Piloto ambar

Equipotential connection
Gas Inlet
Gas valve tap
Green pilot
Ambar pilot