

| CODE | MODEL | TYPE | POWER SUPPLY | SERIES |
|-----------------|------------------|--------------|-----------------|-----------------|
| 10471039 | M7FRE15YS | FRYER | ELECTRIC | MILO 700 |

DESCRIPTION

ELECTRIC FRYER WITH ELECTRONIC CONTROL 1 Y-SHAPED TANK 15L

TECHNICAL DATA

| | |
|---------------------------|-----------------|
| Electric power (kW) | 14 |
| Standard voltage* (kW) | 380-415 V 3 N ~ |
| N° of cooking zones | 1x14,0KW |
| N° of tanks | 1x15lt |
| IPX Protection Grade (mm) | IPX4 |

DIMENSIONS DATA

| | |
|---------------------------|----------------------|
| Product dimensions (mm) | 400W x 730 P x 900 H |
| Net weight (kg) | 56 |
| Gross weight (kg) | 69 |
| Packaging dimensions (m3) | 430 x 972 x 1264 |
| Packaging volume (m3) | 0.53 |



CONSTRUCTIONAL FEATURES

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

TECHNICAL FEATURES

Molded, Y-shaped cooking tank made of AISI 304 stainless steel, without welds and with widely radiused edges for easier and more effective cleaning. Large cold zone for stabilization of cooking residues. Technical compartment completely closed by AISI 304 stainless steel panelling to prevent dirt infiltration. Heating obtained with innovative, flat-geometry, high-efficiency tilting heating element, functional to minimize energy consumption. It is completely removable from the cooking tank to facilitate cleaning operations. Lifting of the heating element with self-balancing and self-stabilizing system springs. Safety system that stops heating in case of opening the drain or lifting the heating element and safety thermostat. Management of cooking parameters by electronic Touch Screen control managed by PID algorithm that analyzes and modifies cooking parameters in real time during the working cycle so as to stabilize the texture and repeatability of product quality as much as possible. Electronic temperature control up to 185°C with accuracy of $\pm 1^\circ\text{C}$. Library where up to 24 different recipes can be set and recalled as needed, "melting" program, automatically enabled energy-saving program with stand-by maintenance of oil temperature at 110°C. Remote monitoring with Wi-Fi system. Tank cleaning cycle managed by software. Straight, large-diameter ($\varnothing 38\text{mm}$ - $\varnothing 1.5\text{inch}$) bottom oil drain with front tap facilitating emptying operations. Mechanical oil filtering by dropping it inside the AISI 304 stainless steel oil collection trolley, integrated into the unit and equipped with pivoting wheels and a fine-mesh AISI 304 stainless steel filter with a filtering capacity of 150 microns, easily removable for washing in the dishwasher. Also available the use of paper filter (at user's discretion). Equipped with: 1 basket for models with 1 tank, 1 basket and 2 half baskets for models with 2 tanks. Lower compartment closed by AISI 304 stainless steel hinged door, opening to the left, honeycombed and with assisted closing hinges and space-saving ergonomic handle.

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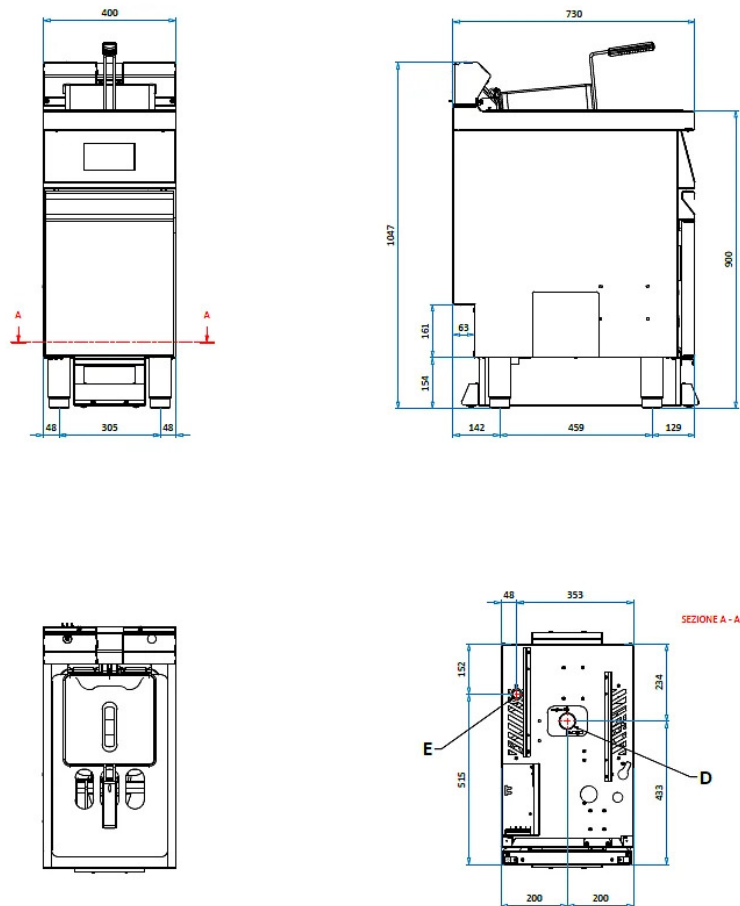
| Code | Model | Description |
|----------|-----------|---|
| 863113 | CF15-17 | FULL BASKET FRYER TANK 15L |
| 20200148 | CCF15 | FULL BASKET IMMERSION LID FRYER TANK 15L |
| 863058 | CF8 | FULL BASKET FRYER TANK 8L |
| 863101 | CMF15-17 | HALF BASKET FRYER TANK 15L |
| 20100073 | TRO-S7 | TROLLEY EQUIPPED WITH FILTER FOR FRYER SERIES 700 |
| 20200047 | CON-FIL | FILTER CONTAINER FOR FRYER |
| 20100066 | F100 | 100 MICRON FILTER FOR FRYER |
| 863139 | BRO-16/17 | STAINLESS STEEL OIL COLLECT. T. FOR FRYER 16/17L |
| 388003 | FRY-DET | DETERGENT FRYER 1 BOX - 6 BOTTLES/1LITERS |
| 80300018 | FFV15 | BOTTOM TANK FILTER - FRYER 15L |
| 80300162 | GRID-FV15 | GRID FOR 15LT CAPACITY FRYER |
| 892052 | GLOSIL | SILICONE GLOVE |
| 891952 | SPAT | SPATULA FOR FRYER CLEANING |
| 20100590 | LID-FV15 | LID FOR 15LT CAPACITY FRYER |
| 60200677 | DEF-FV15 | DEFLECTOR FOR 15LT CAPACITY GAS FRYER |

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TECHNICAL DRAWING



CONNECTIONS

| | |
|--------------|-----------------|
| E = ELECTRIC | 380-415 V 3 N ~ |
| S = DRAIN | 1" 1/2 G |