

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10472018	M7FRG15YS	FRYER	GAS	MILO 700

DESCRIPTION

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

TECHNICAL DATA

Gas power (kW)	16,0
Electric power (kW)	0.01
Standard voltage* (kW)	220-230 V ~
N° of cooking zones	1x16,0kW
N° of tanks	1x15lt
IPX Protection Grade (mm)	IPX4

DIMENSIONS DATA

Product dimensions (mm)	400W x 730 P x 900 H
Net weight (kg)	85
Gross weight (kg)	98
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 enclosed by AISI 304 stainless steel panelling to prevent dirt infiltration. Heating by high-performance, stainless steel tubular burners placed outside the cooking tank to optimize heat exchange while preserving the maximum width of the decanting area for impurities released during frying, improving oil protection. Acoustic alarm in case of open the oil drain valve and safety thermostat with manual reset. Management of cooking parameters by an 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 with 24 different recipes that 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. Cleaning cycle managed by software. Straight, large-diameter ($\varnothing 38\text{mm}$ - $\varnothing 1.5\text{inch}$) bottom oil drain. Mechanical oil filtration by dropping the oil into 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 filtering capacity up to 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

SERIES

MILO 700

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TECHNICAL DRAWING

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