

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
<b>10472008</b>	<b>M7FRG15YF</b>	<b>FRYER</b>	<b>GAS</b>	<b>MILO 700</b>

## DESCRIPTION

**FAST GAS FRYER 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 the purpose of easier and more effective cleaning. Large cold zone for stabilization of cooking residues. Straight, large-diameter (Ø38mm - Ø1.5inch) bottom oil drain with front tap facilitating draining operations. Technical compartment completely closed by AISI 304 stainless steel panel to prevent dirty 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 for the benefit of oil protection. Temperature control via electronic board with simple and intuitive interface and digital display, with melting program for gradual melting of the frying medium (oil or animal/vegetable fat). Safety thermostat with manual reset. Safety solenoid valve with thermocouple. Electronic pilot ignition.

Equipped with: 1 basket for versions with 1 tank, 1 basket and 2 half basket for versions 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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**ACCESSORIES(not included)**

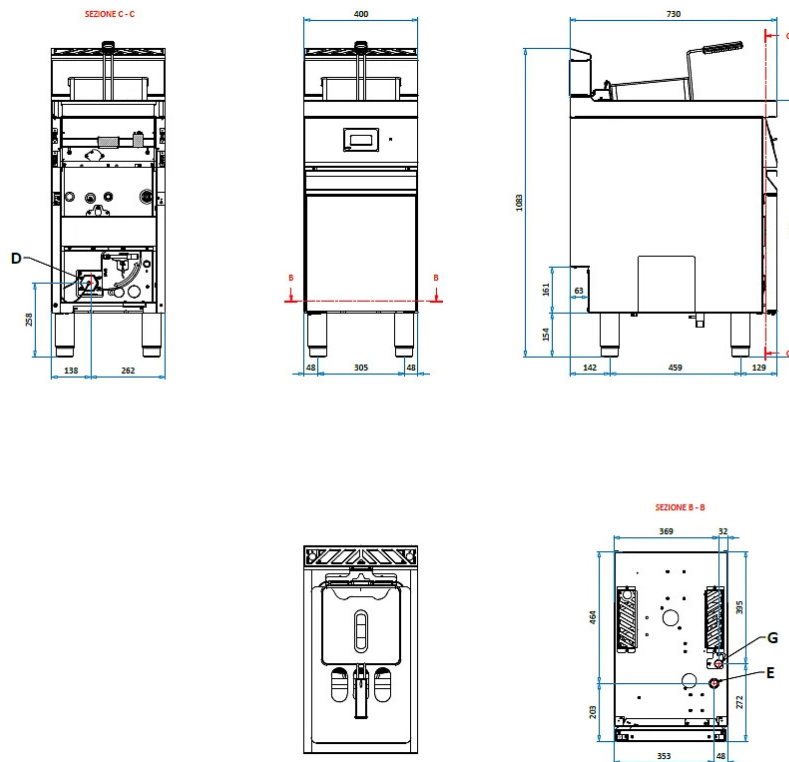
Code	Model	Description
863113	CF15-17	FULL BASKET FRYER TANK 15L
20200148	CCF15	FULL BASKET IMMERSION LID FRYER TANK 15L
863058	CF8	FULL BASKET FRYER TANK 8L
863101	CMF15-17	HALF BASKET FRYER TANK 15L
20100073	TRO-S7	TROLLEY EQUIPPED WITH FILTER FOR FRYER SERIES 700
20200047	CON-FIL	FILTER CONTAINER 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

G = GAS	3/4" G
E = ELECTRIC	220-230 V ~
S = DRAIN	1" 1/2 G