

CODE	MODEL	TYPE	POWER SUPPLY	SERIES
10491008	M9FRE40YF	FRYER	ELECTRIC	MILO 900

DESCRIPTION

FAST ELECTRIC FRYER 1 "Y" SHAPED TANK 20L

TECHNICAL DATA

Electric power (kW)	38
Standard voltage* (kW)	380-415 V 3 N ~
N° of cooking zones	2x19,0KW
N° of tanks	2x20lt
IPX Protection Grade (mm)	IPX4

DIMENSIONS DATA

Product dimensions (mm)	800W x 900 P x 900 H
Net weight (kg)	108
Gross weight (kg)	128
Packaging dimensions (m3)	845 x 972 x 1264
Packaging volume (m3)	1.04



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

AISI 304 stainless steel Y-shaped, molded cooking tank, without welds and with widely rounded corners for easier and more effective cleaning. Large cold zone for the stabilization of cooking residues. Straight, large-diameter (Ø38 mm - Ø1.5 inch) oil drain with front tap for easy emptying. Technical compartment completely closed by AISI 304 stainless steel panelling to prevent the passage of dirt. Heating obtained by an innovative, high-efficiency, flat-geometry tilting heating element, that minimizes energy consumption and it is completely removable from the tank to facilitate cleaning operations. Hook for lifting the heating element provided as standard. Electric safety system that blocks heating in case of opening the drain or lifting the heating element. Temperature control via electronic board with simple, intuitive interface, digital display and melting program for gradual melting of the frying medium (oil or animal/vegetable fat). Safety thermostat with manual reset. Standard equipment: one full basket for versions with 1 tank, one full basket and two half baskets for versions with 2 tanks.

Lower compartment closed by AISI 304 stainless steel, hinged doors with assisted closing hinges and space-saving ergonomic handle.

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ACCESSORIES(not included)

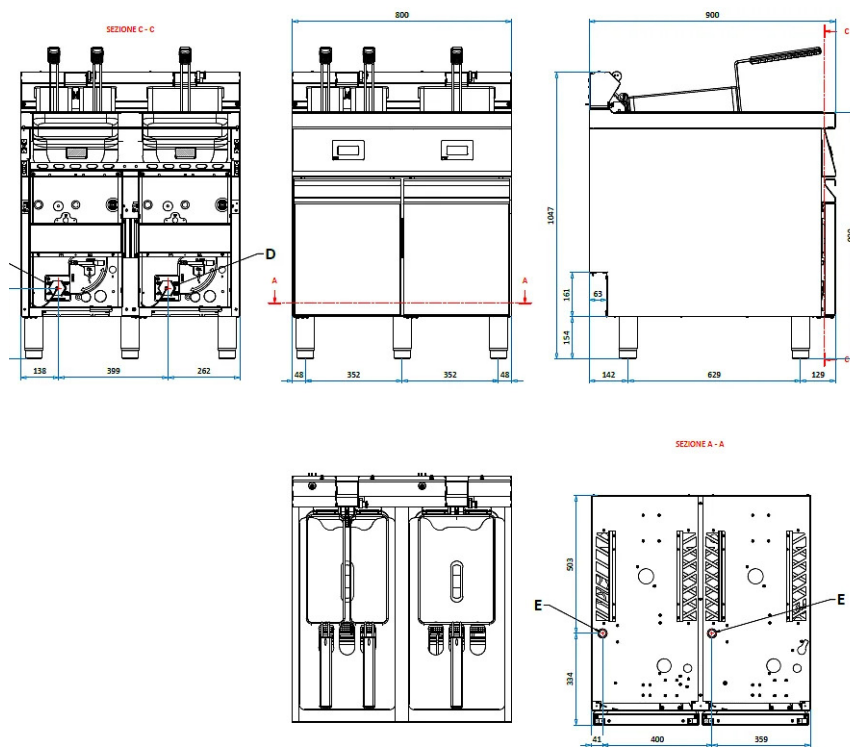
Code	Model	Description
80300254	CF20	FULL BASKET FRYER TANK 20L
20200150	CCF20	FULL BASKET IMMERSION LID FRYER TANK 20L
863058	CF8	FULL BASKET FRYER TANK 8L
80300155	CMF20	HALF BASKET FRYER TANK 20L
20100077	TRO-S9	TROLLEY EQUIPPED WITH FILTER FOR FRYER SERIES 900
20200047	CON-FIL	FILTER CONTAINER FOR 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
80300047	FFV20	BOTTOM TANK FILTER - FRYER 20L
80300165	GRID-FV20	GRID FOR 20LT CAPACITY FRYER
892052	GLOSIL	SILICONE GLOVE
891952	SPAT	SPATULA FOR FRYER CLEANING
20100591	LID-FV20	LID FOR 20LT CAPACITY FRYER
60200678	DEF-FV20	DEFLECTOR FOR 20LT CAPACITY GAS FRYER

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TECHNICAL DRAWING



CONNECTIONS

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