



**Catalogue**  
FOOD SERVICE  
**Chapter**  
COOKING

**Specific model**  
F-G9221 R NG 230V 1N 50Hz 4C

19075628

11/11/2021

**DENOMINATION:**

Gas fryer, NG 50Hz, 2 stamped tanks of 21 L, 900 range.

**DESCRIPTION :**

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Tank stamped into the surface top with robotized weld and polish.
- Cold zone in the lower part of the well, which helps to maintain the quality and characteristics of the oil in use for longer.
- Safety thermostat in all models.
- 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.
- Voltage for electric models:
- 400 V 3+N . Ask for other models.
- Thermostatic temperature control between 60 and 200 °C.
- High-power machines which heat up very fast and with a high power:litre ratio (up to 1.00 kW/litre in gas models).
- Gas models with three longitudinal heating tubes integrated into the well.
- High efficiency gas burners.
- Ignition by spark train for the gas models.

**POSSIBLE OPTIONS :**

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- MARINE - Other machines - Ship transformation - 440 III

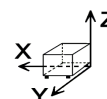
**POSSIBLE ACCESSORIES :**

- FOOD SERVICE
- STANDS 900
- REFRIGERATED STANDS
- ACCESSORIES KORE
- FRYER ACCESSORIES KORE
- KORE WHEELS
- TALL CHIMNEY KORE

**SUPPLIED ACCESSORIES:**

- 12128044 Small basket F9-21 4

**DIMENSIONS**



|            |          |                |          |
|------------|----------|----------------|----------|
| X Width    | 800 mm   | X Gross width  | 840 mm   |
| Y Depth    | 930 mm   | Y Gross depth  | 1022 mm  |
| Z Height   | 850 mm   | Z Gross height | 1255 mm  |
| Net Weight | 140,0 kg | Gross Weight   | 160,0 kg |
| Net volume | 0,630 m3 | Gross volume   | 1,077 m3 |

**ELECTRICITY TECHNICAL SPECIFICATIONS**

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

**GAS TECHNICAL SPECIFICATIONS**

|                 |                                |
|-----------------|--------------------------------|
| Gas type        | NG                             |
| Gas power       | 42,00 kW                       |
| Gas consumption | 4,370 m3/h                     |
| Regulated       | NG G20/G25/G25.1 20/25/25 mbar |

**CONNECTIONS TECHNICAL SPECIFICATIONS**

|                |       |
|----------------|-------|
| Gas diameter 1 | R3/4" |
| Gas 2 diameter | R3/4" |



Catalogue  
**FOOD SERVICE**

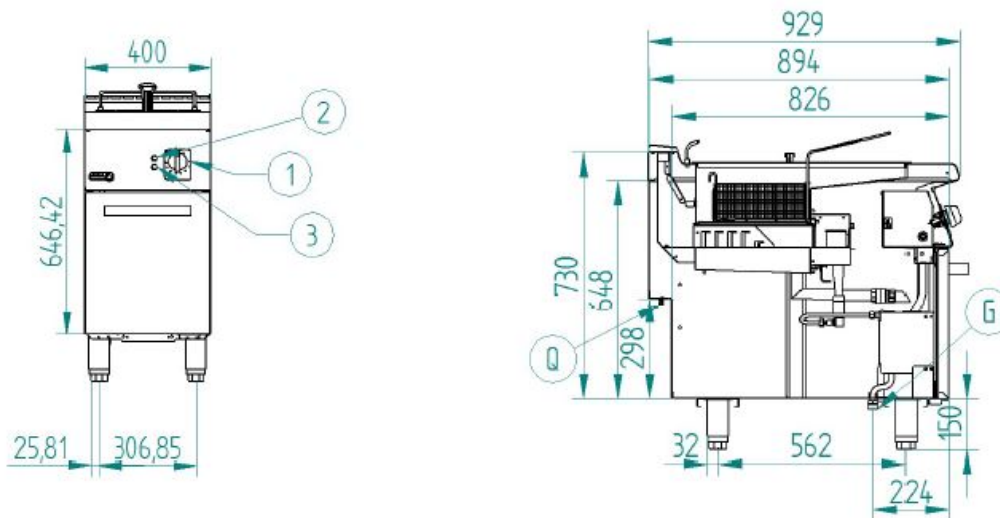
Capítulo  
**COOKING**

Modelo  
**F-G9221 R NG 230V 1N 50Hz 4C**

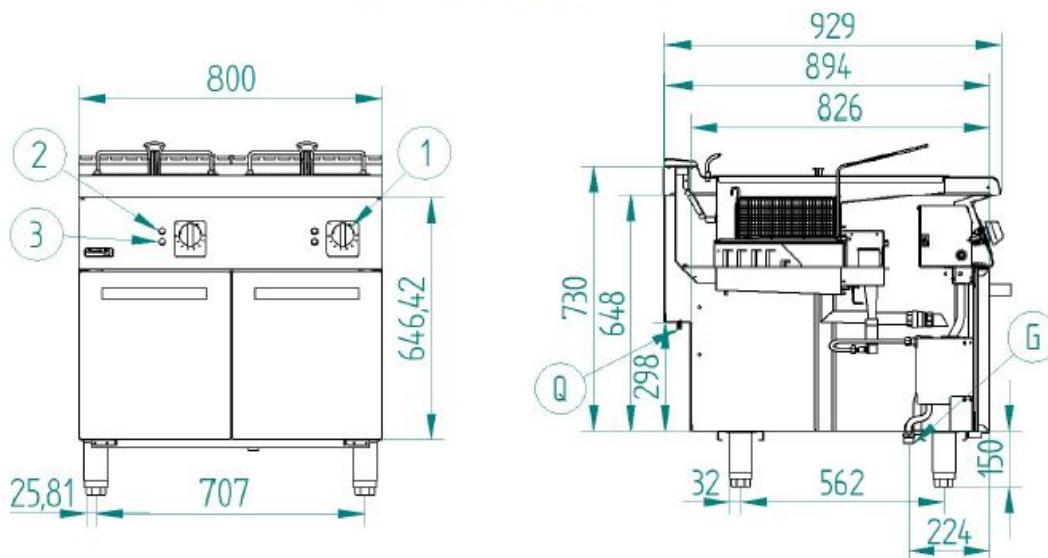
19075628

11/11/2021

**F-G9115 & F-G9121**



**F-G9215 & F-G9221**



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