

Family
COOKING EQUIPMENT STAR 90

Section
ELECTRIC DEEP FAT FRYERS

Model
NF98E22K

Code
CR0591270

22+22 LITRE TWO WELL ELECTRIC FRYER WITH ELECTRONIC CONTROL.

Single-well gas fryer with electronic temperature control, constructed in AISI 304 stainless steel. 20/10 thick stainless steel top for flush alignment without flue apertures. Deep drawn cooking wells in AISI 304 stainless steel, with radiused internal corners. 22+22-litre well capacity. Wells with wide front expansion zone for oil and foam and extended cold zone for collection of food particles. Armoured immersion-type heating element in AISI 2040 stainless steel. The element can be rotated by over 90° to facilitate well cleaning. Activation of heating is signalled by an orange indicator led which lights up on the control panel. Electronic thermostat, with adjustment from 100 to 185 °C. Keypad with 40 keys, 3-digit display, PID (proportional/integral/derivative) controller, MELTING cycle. Safety thermostat with manual reset. Removable filter, basket, lid and catchment basin for drain tap supplied. Height adjustable feet in stainless steel. IPX5 protection rating.



Technical data

Width mm:	800	Internal dim. oven mm:	
Depth mm:	900	Oven capacity:	
Height mm:	870	Oven power kW:	
Weight kg.:	98.00	Qty heating zones:	18 + 18 kW
Volume m ³ :	1.00	Plate dim. mm:	
Power supply:	VAC400 3N 50Hz	Dim. heating zone mm:	
Gas power kW:		Qty tank:	2
Electric power kW:	36.00	Tank dim. mm:	
		Tank capacity l:	22 + 22

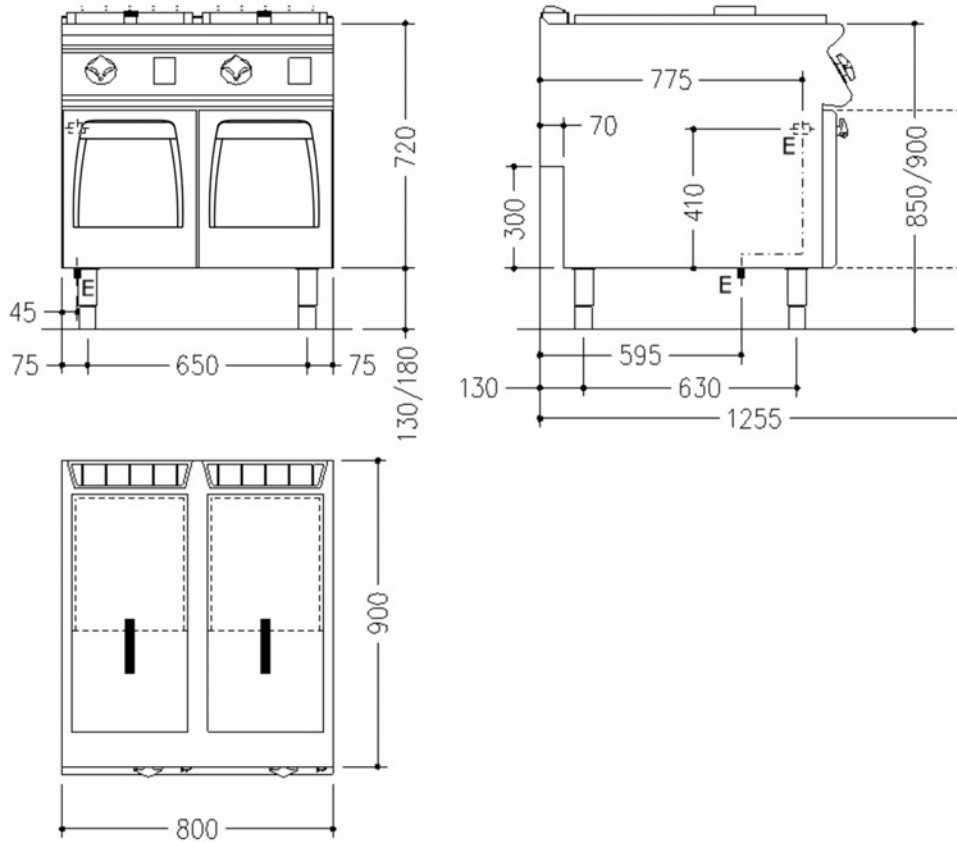
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Legend

(E) Socket 1: Connection supply terminal floor level (+100mm). Spare cable 1500mm

(E) Socket 2:

(G) Gas:

(AD) Softened water:

(AF) Cold water:

(AC) Hot water:

(S) Draining:

(FR) In e out freon:

(V) Steam: