

| CODE            | MODEL            | TYPE         | POWER SUPPLY    | SERIES          |
|-----------------|------------------|--------------|-----------------|-----------------|
| <b>10491006</b> | <b>M9FRE20YF</b> | <b>FRYER</b> | <b>ELECTRIC</b> | <b>MILO 900</b> |

#### DESCRIPTION

**FAST ELECTRIC FRYER 1 "Y" SHAPED TANK 20L**

#### TECHNICAL DATA

|                           |                 |
|---------------------------|-----------------|
| Electric power (kW)       | 19              |
| Standard voltage* (kW)    | 380-415 V 3 N ~ |
| N° of cooking zones       | 1x19,0KW        |
| N° of tanks               | 1x20lt          |
| IPX Protection Grade (mm) | IPX4            |

#### DIMENSIONS DATA

|                           |                      |
|---------------------------|----------------------|
| Product dimensions (mm)   | 400W x 900 P x 900 H |
| Net weight (kg)           | 59                   |
| Gross weight (kg)         | 72                   |
| 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

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 door, opening to the left, honeycombed and with assisted closing hinges and space-saving ergonomic handle.

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**ACCESSORIES(not included)**

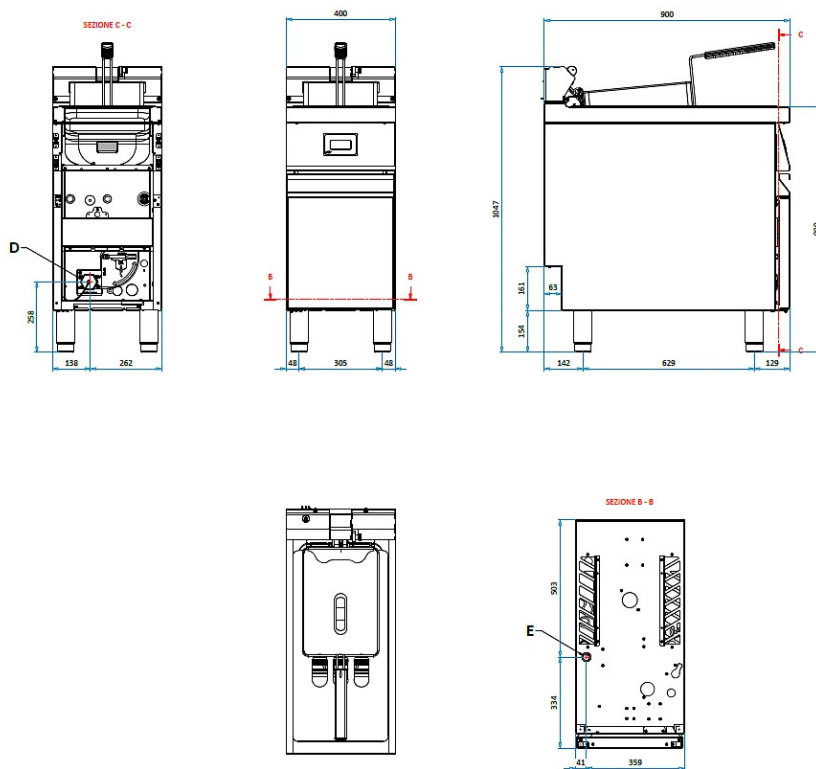
| Code     | Model     | Description                                       |
|----------|-----------|---|
| 80300254 | CF20      | FULL BASKET FRYER TANK 20L                        |
| 20200150 | CCF20     | FULL BASKET IMMERSION LID FRYER TANK 20L          |
| 863058   | CF8       | FULL BASKET FRYER 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        |