baron

2 BASIN GAS DEEP FAT FRYER 8+8 LT

CODE	MODEL	SERIE
CR0856099	6NFR/G600	SERIE 600

GENERAL FEATURES

A line of compact cooking appliances, designed for people whodo not want to give up on high performance, even in small spaces. Made of AISI 304 18/10 stainless steel, elegantly finished with Scotch Brite satin finish, it has rounded edges and capacious recessed areas; it is 600/650 mm deep and has a modular width of 400/600/700/800/1000 mm; the series comes complete with open base supports, with cupboards or refrigerated bases. The appliances can be easily put together to build a unit, that is compact, without any gaps thanks to a covering profile that guarantees protection against leaks and therefore excellent hygiene. High flues, ergonomic knobs mounted on a sloped control panel for better visibility, make this range easy to use from the very first time. All models are CE-approved.

TECHNICAL DETAILS

GAS
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The fryers have specific high powers to ensure high quality of the fried product, as it reduces the amount of oil that is absorbed. The specific powers provided are 1 kW/l. These truly are the power levels of largesize professional machines. The sensitivity of the thermostat with bulb positioned in the center of the tank, guarantees maximum temperature control with rapid response times to drops in temperature. Piezoelectric ignition, pilot flame and valve with thermocouple to ensure maximum safety. The temperature can be adjusted from 60 to 190ºC.

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TECHNICAL INFORMATION

SPECIFICATIONS	DATA
CODE	CR0856099
DEFINITION	FRIGGITRICE G.2x8L 60 M60 6NFR/G600
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
WIDTH	600 MM
DEPTH	650 MM
HEIGHT	295 MM
NET WEIGHT	35,700
VOLUME	0,115 M3
PACKAGING LENGTH	630,000
PACKAGING WIDTH	690,000
PACKAGING HEIGHT	500,000
PACKAGING VOLUME	0,217
PACKAGING GROSS WEIGHT	43,000
GAS POWER (G30/30 MBAR)	14,00 KW
GAS POWER (G25/25 MBAR)	13,30 KW
CERTIFIED MODEL	6NFR/G600
CERTIFICATION NUMBER	CE-0085DL0223
CERTIFICATION BODY	0085

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ACCESSORIESES

CODE	MODEL	DESCRIPTION
CR0858029	6P4D/S	PORTINA PER BASE 400
CR0858059	6P6D/S	PORTINA PER BASE 600
CR0858039	6P7D/S	SET 2 DOORS PER BASE 700
MA10405042000	6PIC4	SHELF FOR SUPPORTS
MA10405043000	6PIC6	SHELF FOR SUPPORTS
CR0858079	6PIC7	RIPIANO PER CAVALLETTO
MA10405099000	6PIC8	SHELF FOR SUPPORTS
CR0858149	C70X-GRFVS	CHROME GRID FOR OVEN 650 SERIES
CR0858159	C70X-TFVS	STAINLESS STEEL TRAY FOR OVEN
CR0858009	6CS 4	KIT DRAWERS PER BASE 400
CR0858049	6CS 60	KIT DRAWERS PER BASE 600
MA10405014900	6CGN	COPRIGIUNTO
MA10405016900	6FC4	BACK CHIMNEY
MA10405017900	6FC6	BACK CHIMNEY
CR0858019	6FC7	BACK CHIMNEY
6FC8	6FC8	CHIMNEY
CR0858069	6FC10	BACK CHIMNEY
6TVA4	6TVA4	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
6TVA6	6TVA6	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
6TVA8	6TVA8	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE
8012900010	BOT/2C	BOTTLE
CR0952459	6TBR12.1	FRAME FOR ALIGNMENT COMPARTMENT TO THE REFRIGERATED BASE

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In the gas version, the burner is outside the tank, is made with stainless steel and has a stabilised flame. Piezoelectric ignition and safety ensured by a valve with a thermocouple and pilot flame.

The fryers have moulded tanks with a sloped bottom to help drain oil.

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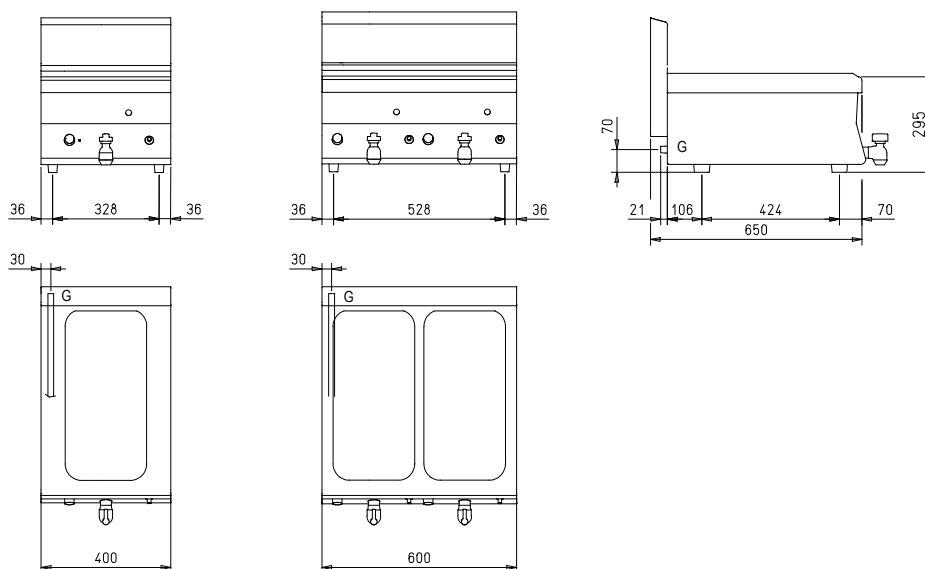| CODE	MODEL	SERIE
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRITNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

F64G8	OF64G8
6NFR/G400	EFG62108T

F66G8	OF66G8
6NFR/G600	EFG63208T

Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

G   Attacco arrivo gas - Gasanschluss - Gas connection
Arriveè gaz - Union da gas - Gasaansluiting -
EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)