

FS

Automatic fryers



SAFE AND SPEEDY FOR LARGE SCALE CATERING REQUIREMENTS

The particular care which has gone into designing and manufacturing NILMA's FS automatic fryers, not only takes care of gastronomic and dietetic requirements, but also takes full account of other factors, such as ease and practicality of use, safety, hygiene, speed of operation and large capacity production performance.

The automatic deep fat fryers FS consist of two frying vats (model FS/2) or one frying vat (model FS/1) and special runners, at whose end is placed the trolley for product collecting.

When the frying, controlled by a timer, is reached, the basket containing the product automatically

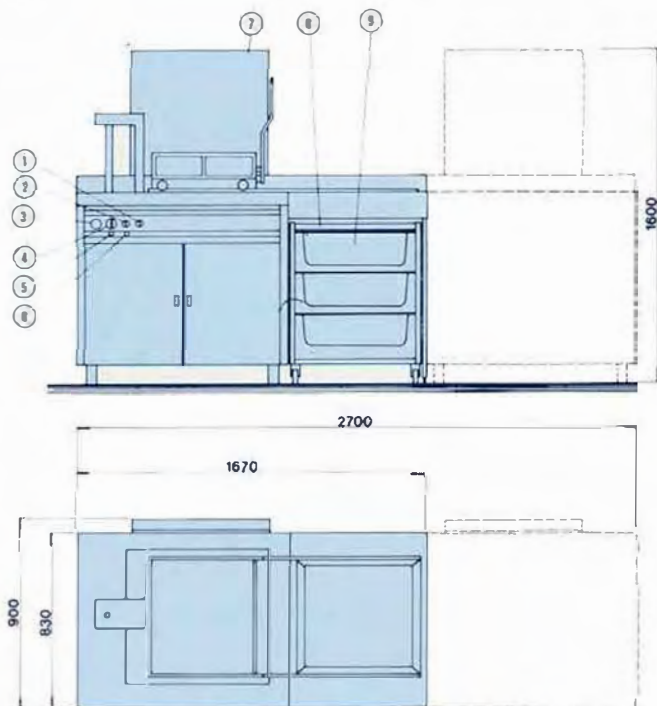
lifts up. By moving it alongside the upper runners, the product can be unloaded into the trolley by opening the bottom of the basket.

The automatic deep fat fryers FS are the ideal equipments for the caterer, thanks to the high capacity frying vat (80 lt), the "cold zone" tube stack heating and the independent work of the vats.

Nilma
LA SCIENZA DELLE GRANDI CUCINE

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KEY

1) Up-down selector 2) Manual-automatic selector 3) Timer 4) Thermoregulator 5) Reached temperature light 6) Power light 7) Fumes exhaust 8) Trolley 9) Containers.

ACCESSORIES



Trolley pump for oil transferring equipped with:
160 lt capacity inspectable tank and filter. With following characteristics:

- low voltage controls
- kw 0,55-V.230/400.3.50 + E
- max working temperature 180°C
- dimensions: 700x870x1260 (h) mm
- stainless steel 18/10

- control board with power light and suction and delivery push buttons

THE FEATURES

CONSTRUCTION

- Vats, silo, trolley and outer panels made of 18/10 stainless steel
- Supporting framework made of 18/10 stainless steel, fitted with adjustable feet
- Fully insulated "cold zone" frying vats fitted with 1" discharge valve
- Perforated baskets equipped with lever system for bottom flaps opening
- Silo unit consisting of a hopper for conveying the product and a stainless steel trolley, fitted with three GN 2/1 530x650x150 (h.) mm containers

OPERATION

- Electronic thermostat for regulating the oil temperature
- Safety thermostat
- Electrical ignition burner, with independent pilot flame and safety thermocouple for each vat on the FS 2 model
- Automatically controlled baskets which are raised by means of a hydraulic control unit and two independent pistons, controlled by the timers which regulate the frying time
- Control panel fitted with: an electronic thermostat, a 0-15 minute timer, a manual/automatic selector knob, an up/down selector knob, current-on warning light and a warning light indicating that the required temperature has been reached

Models	FS 1 elec.	FS 1 gas	FS 2 elec.	FS 2 gas
number of vats	1	1	2	2
oil capacity in ltr. for vat	80	80	80+80	80+80
installed electrical capacity kW	30.5	0.5	2x30.5	2x0.5
electrical connection	230/400:3.50 + E			
burner power kW	-	27	-	2x27
gas connection	-	3/4"	-	3/4"
product loading capacity	8	8	8 + 8	8 + 8

DIMENSIONS

- FS 1 Model: 1670X900X930 (h.) mm, height of flue gas version 1600 mm
- FS 2 Model: 2700x900x930 (h.) mm, height of flue gas version 1600 mm
- Product loading basket: 500x500x200 (h) mm.



DESIGNED AND MANUFACTURED TO CE STANDARDS

Company with UNI EN ISO 9001:2008 certified Quality System

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