

## ADVANCIA, FR2x25 GAS FRYERS with BATTERY FILTRATION



3 mm Top



FlushTop



Start&Cook

B1A9F2225G



### ADVANCIA ASSETS

**3mmTop** : One piece 3mm thick stainless steel structure.

**FlushTop** : Module can be butt jointed.

**Start&cook** : Electric spark ignition with pilot and thermocouple.

### GENERAL

\* This system allows a battery of between two FR2x25 gas fryers to be assembled around a filter unit.

### BATTERY FILTRATION UNIT IN THE HEATED CHIP DUMP

\* All stainless steel construction.

\* The ½ unit filter comprises:

In the base:

- A mobile trolley fitted with a pump connected back to the return nozzles by flexible hoses. A self closing snap connector allows the pump to be disconnected for cleaning or connect it to a used oil emptying hose (optional accessory).
- The 50 micron KEVLAR filter has a micromesh that allows large quantities of oil to be filtered and avoids the use of disposable filters or various powders. It can be hand or machine washed.
- The high temperature self priming centrifugal pump.
- A cupboard door cantilevered off the unit to the left.
- A blown air heating system controlled by stop/start on the facia to ensure oil flows freely through the pipework.
- A single phase socket so that the pump can be unplugged if necessary, an light on the facia indicates it is operating.

On top:

- Heated chip dump suspended between the fryers.
- Technical data of heated chip dump: see corresponding data sheets

### GAS FRYERS

\* Technical data: see corresponding data sheets.

\* The fryers receive more:

- An angled drain valve which stops debris accumulating in a dead angle
- A large diameter hose guiding oil into the filter trolley and avoiding any congealing.
- An individual filtered oil return valve. This valve activates the return pump and cuts the heat (on gas models) being close to a hot fryer tank the oil doesn't set in the valve.

### ACCESSORIES

\* See technical data : General features.

### STANDARDS : Compliance with standards

**EN 203-1**: European standard relating to the safety of gas appliances.

**EN 203-2-4**: European standard relating to the safety of gas appliances.

**EN 60335-2-38 and EN 60335-2-37**: European standards relating to the safety of electric appliances. (French standards: Classification index C 73-838 and C 73-837).

**IP 25 et IK 9**: Protection indexes.

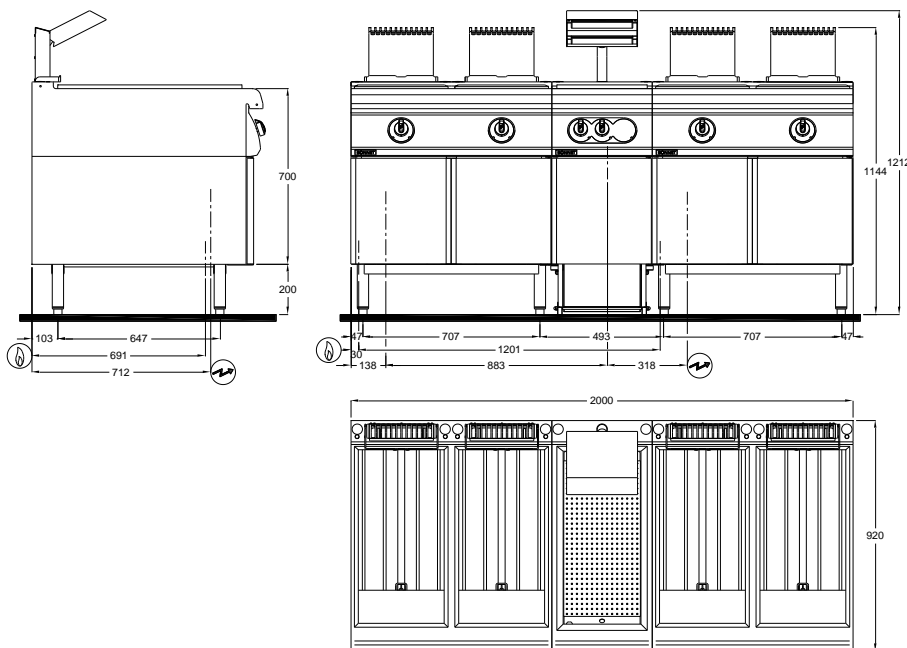
**XP U 60-010**: Hygiene.

**B1A9F2225G**
**GAS connection**

Gas inlet at 180mm from the floor  
As standard, the appliances are supplied for G 20/20 mbar (and G 25/25 mbar) or another gas on request

**ELECTRICAL connection**

Electric inlet at 615mm from the floor  
(Flexible cable 1.5 m in length)


**COMPOSITION OF THE ASSEMBLY**

FR2x25 gas fryer

2

Filtering unit in the chip dump

1

**DIMENSIONS (mm)**

Width

2000

Depth x Height

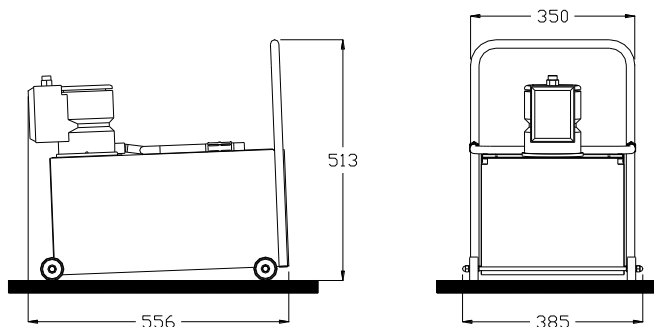
920 x 1212

**OTHER FEATURES**

See data sheets of gas fryers and heating chip dump

**Filtering trolley**
**ELECTRICAL connection**

A cable with a plug to a mains socket  
(Connect to the filtering unit)


**DIMENSIONS (mm)**

Width

513

Depth x Height

556 x 385

**CAPACITY (mm)**

Tank (liter)

40

**PACKAGING (mm)**

Width x Depth x Height

450 x 700 x 600

**WEIGHT (KG)**

10

**ELECTRICITY (Single-phase 230V a.c.)**

Power (kW) 230V 3a.c.

0.148

Max. Intensity (A) 230V 3a.c.

0.68

**OPERATING TEMPERATURE**

0 to 200°C