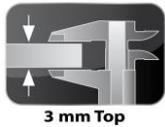


## ADVANCIA, Gas fryers, 25 LITERS

25 LITERS  
B1A9FR25BG



### ADVANCIA ASSETS

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

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

**Start&Cook** : Electric ignition with automatic control flame of the pilot.

### GENERAL

- \* All stainless steel construction designed to avoid any infiltration.
- \* Unfailing sturdy equipment for direct wall fixation.
- \* Controls grouped together and recessed protecting them for impact and spillages.
- \* Appliance delivered with 200mm fixed stand with 4 adjustable feet.

### FRYERS

- \* The fryer has a one piece tank with a nominal capacity of 25 litres a cool zone, a mixing and an expansion zone.
- \* Heating is regulated by a gas control unit and pilot operating two micro perforated burner tubes.
- \* It includes electric ignition and automatic pilot flame control.
- \* Fitted with electronic control from 140° to 180°C with solid oil melt position, a positive high limit safety stat at 205°C and an indicator light to guarantee safety of use.
- \* An indicator light shows when the oil has reached the set temperature.
- \* The well is drained by a ball valve accessed via the cupboard.
- \* A door 400mm wide hinged to the left, double skinned stainless with magnetic closure.
- \* Supplied with a lift off lid.
- \* Designed to comply with hygiene and safety norms.
- \* Supplied with two 125 x 425 x 130mm half baskets, a base plate and a drain bucket with filter.

### OPTION

- \* Automatic basket lift, single or twin (see specific technical data sheet).

### 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.

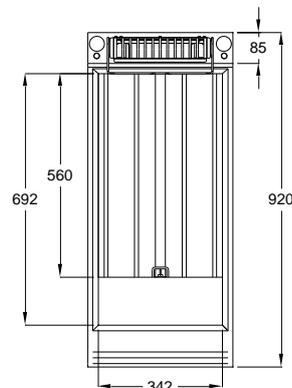
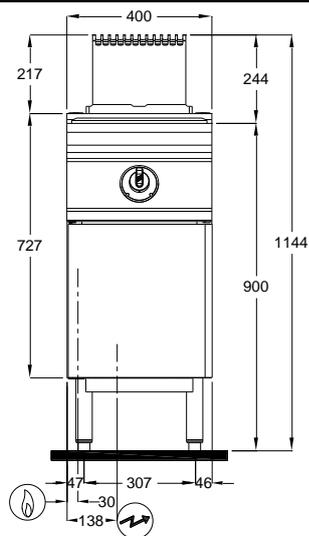
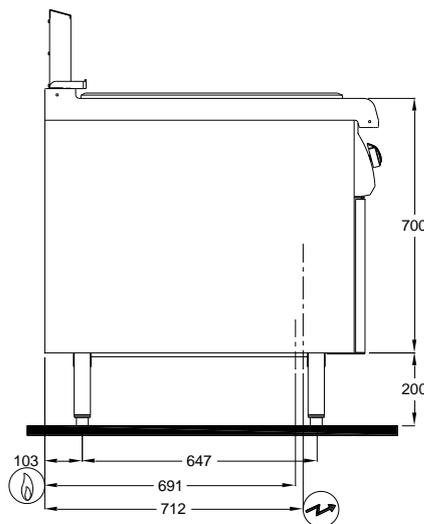
**EN 60335-2-37:** European standards relating to the safety of electric appliances.  
(French standards: Classification index C 73-837).

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

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

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**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
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**ELECTRICAL connection**  
 Electric inlet at 220mm from the floor  
 (Flexible cable 1.5 m in length)


**DIMENSIONS (mm)**

Width	400
Depth x Height	920 x 1144
½ basket	125 x 425 x 130
Basket	270 x 425 x 130

**CAPACITIES**

Tank (liter)	25
½ basket (kg)	1.25
Basket (kg)	2.5

**PACKAGING (mm)**

Width x Depth x Height	540 x 1060 x 1330
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**WEIGHT (KG)**

86


**GA GAS**

Connection : Thread 15/21 mm ( 1/2" )

<b>Power (kW)</b>		<b>21.5</b>
G31 Propane	37 <sup>±4</sup> /50 <sup>±5</sup> mbar (kg/h)	1.67
G30 Butane	28 <sup>±3</sup> /50 <sup>±5</sup> mbar (kg/h)	1.70
G20 Natural Gas	20 <sup>±2</sup> mbar (m <sup>3</sup> /h)	2.28
G25 Natural Gas	20 <sup>±2</sup> /25 <sup>±3</sup> mbar (m <sup>3</sup> /h)	2.58


**ELECTRICITY (kW) (Single-phase 230V)**

Voltage	230V a.c.
Power (kW)	0.1

**HOURLY RATED PRODUCTION (kg/h)**

Frozen fries according to NFD 40002	26
Frozen fries 6 x 6 (Practical production)	46
Poaching fresh fries according to NFD 32725	30
Fresh fries: second cooking	50

**OPERATING TEMPERATURE**

140 to 180°C

**SAFETY WORKING TEMPERATURE**

205°C