

Product data sheet — Gas deep fat fryer Prag

MKN-No.:
2060301

Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Ergonomically shaped knobs for a easy identification of the position.

Effective area:

Deep-frying basin of CNS/stainless steel, drawn deep with 20 mm collection rim welded seamlessly and tightly into the cover plate.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely tubed internally in accordance with gas requirements for the gas connection provided by customer.

Special feature:

Heating:

Heating by atmospheric linear burners, thermoelectrically protected. Piezo ignition for the ignition burners to start up the main burner.



Master of Performance

Subject to change without notice!
24.07.2017

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Current drawings you will find here:
www.mkn.eu
 ► service & support
 ► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- bottom section closed at the front by one hinged door
- impressed filling marks (min./max.) in the basin to control the fat filling
- deep cold zone under the heating elements to hold suspended particles with precisely fitting fat clarifier
- bottom of the basin with outlet inclination and welded drain valve installed vertically downwards
- with integrated heat exchanger and a detachable waste gas stack behind the basin for transportation purposes
- thermostatic temperature control with thermoelectric safety device, safety temperature limiter and temperature display for fat – Gas shut off valve installed in appliance for maintenance purposes

Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	400 x 395 x 165
Diameter (mm):	
Nominal capacity (L):	28
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage ¹ (V):	
Recommended fuses (A):	
Frequency range (Hz):	50/60
Rated heat load (kW):	16
Standard gas pressure – natural gas ² (mbar):	20
Standard gas pressure – liquid gas ² (mbar):	50 (DE), 30 (EU)
Gas connection:	DN 15 (1/2")
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	85
Gross weight ³ (kg):	86
Heat emission latent (W):	11200
Heat emission sensitive (W):	1440
Type of protection:	

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- gas connection provided by customer

Option / accessories

MKN-No.:	Description:
813001	fat drain-off receptacle (15 liter)

¹ special voltages on request
³ seaworthy packing on request

² further types of gas on request

