

01/2018

# **Mod: MIKA/1-MC**

**Production code: MECA-FRYER 1B**

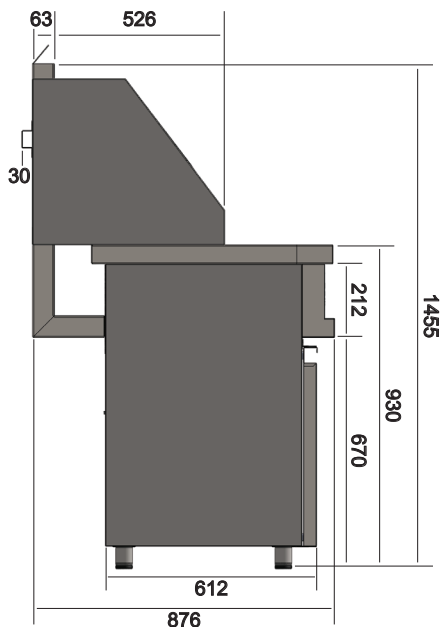


**Diamond**  
catering equipment

# TECHNICAL DATA

## Bruxelloise Gas Fryers Series

MODEL		B/1P - E/1P	B/2P - E/2P	B/3P - E/3P
Size	Type	A	A	A
Width	mm	535	960	1445
Depth	mm	875	875	875
Height	mm	940	940	940
Total height	mm	1320	1320	1320
Net weight	kg	85	150	230
Swing doors		1	2	3
Frying tank		yes	yes	yes
Electronic control option		yes	yes	yes
Built-in fume hood option		yes	yes	yes
Number of tanks		1	2	3
Tank Ø	mm	360	360	360
Tank height	mm	270	270	270
Smoke ducts		1	2	3
Tank capacity	L	13L	13L + 13L	13L + 13L + 13L
Preheat times (180K)	ca. min.			
Gas connection	«A»	G3/4"	G3/4"	G3/4"
Minimum nominal thermal :				
G20 - 25	kW	16,61	32,22	49,30
G31	kW	13,86	27,72	41,58
Gas consumption (15°) :				
G31	m³/h	0,51	1,02	1,53
G20	m³/h	1,60	3,20	4,80
G25	m³/h	1,85	3,70	4,55
Injector :				
G20 - G25	Ø	3,4	3,4	3,4
G30 - G31	Ø	2,15	2,15	2,15
Burners	number	1	2	3
Pressure mbar	G20	12	12	12
Pressure mbar	G25	15	15	15
Pressure mbar	G31	20	20	20
Air adjustment		no	no	no
Electrical connection		23v-16A-50Hz	23v-16A-50Hz	23v-16A-50Hz
Pilot burner :				
G20 - G25	Ø	20	20	20
G30 - G31	Ø	adjustable	adjustable	adjustable



### Technical characteristics

Stainless steel AISI 304 frame mounted on height-adjustable 18/10 stainless steel legs fitted with rubber support pads.

- **TANK** made of AISI 304 stainless steel.
- **GAS OPERATED** by means of self-stabilising burners made of AISI 304 stainless steel that ensures excellent heating uniformity. Temperature is controlled by a thermostat outfitted with a safety valve and a thermocouple that cuts off the gas inlet if the pilot flame is accidentally extinguished. Piezoelectric ignition of the pilot flame