

GAS FRYER Litres 8

CODICE
CR0854289

MODELLO
OF64G8

SERIE
SERIE 650



GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ GAS FRIGGER Liters 8 Fryers have high specific powers to ensure 'high quality of the fried product, as it reduces the amount of oil absorbed. The provided specific powers of 1 kW/l are characteristic of large professional machines. Sensitivity of thermostat with bulb located in the center of the tank, ensures maximum temperature

control with fast response time to temperature drops. Piezoelectric ignition, pilot flame and valve with thermocouple to ensure maximum safety. Adjustable temperature from 60 to 190°C. ■ In the gas fryer, the burner is external to the tank and is made of stainless steel with a stabilised flame. Piezo ignition and safety ensured by valve with thermocouple and pilot flame. ■ The fryers have moulded tubs with sloping bottoms to facilitate oil drainage.

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Technical Information

SPECIFICATION	DATA
MATERIAL	CR0854289
DEFINITION	FRIGGITRICE G.8L 60 M40 OF64G8
COMMERCIAL LINE	SERIE 600
SUPPLY	GAS
DIM. WIDTH	400 mm
DIM. PRODUCTIVITY	650 mm
DIM. HEIGHT	295 mm
NET WEIGHT	25 Kg
VOLUME (net)	0,077
PACKAGE LENGTH	440 mm
PACKAGE WIDTH	780 mm
PACKAGING HEIGHT	670 mm
PACKAGE VOLUME	0,231 m3
GROSS PACKING WEIGHT	31 Kg
GAS POWER	7,00
GAS POWER (G25.3/25mbar)	6,65
CERTIFIED MODEL	OF64G8

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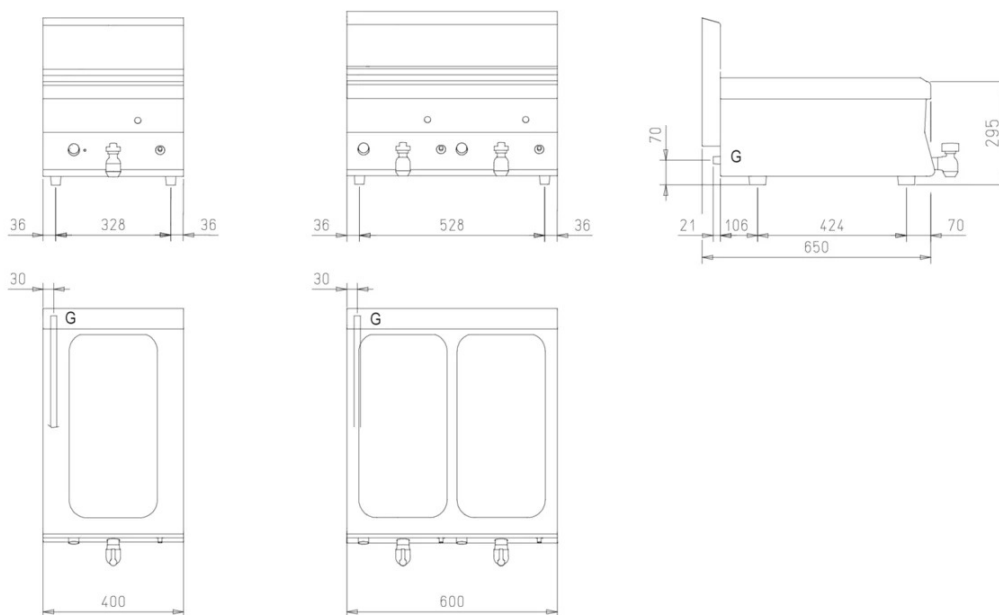
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 SERIE
 SERIE 650

 SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
 ESQUEMA DE INSTALACION - INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

 MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm

F64G8	OF64G8	F66G8	OF66G8
6NFR/G400	EFG62108T	6NFR/G600	EFG63208T



Legenda - Legende - Key - Legende - Leyenda - Legenda - Legenda

G Attacco arrivo gas - Gasanschluss - Gas connection
 Arrivée gaz - Union da gas - Gasaansluiting -
 EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK)

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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
CR0852849	OBV64	OPEN BASE size 40cm Series 650
CR0858009	OCS40	2 drawers with plastic tray GN1/1 H15cm
MA10405097900	OC-1/2M	OFQG fryer basket 1/2 module 10x28x11,5
CR0858029	OP40D/S	door for 40 -80 compartment
MA10405096900	OC-1M	Basket for tub 8 Lt 1pcs 20x28x11,5 cm