

# RANGE 900C

21 Liter Gas Deep Fryer

Model: FG9C121

Junex Professional appliances follow the market trends and represent a commitment to provide its most demanding costumers. High quality build, sturdiness, reliability, durability, ergonomics and easy cleaning are arguments that the brand Junex holds over time.

The 900C range was designed to guaranty high performances. Special designed equipment's to fulfill the needs of restaurant, hotels and catering companies that look for robust, efficient and complete solutions. Below are presented the following characteristic and technical data related to the Gas Deep Fryer



## CHARACTERISTICS

- Structure built in stainless steel.
- Stainless Steel Vat pressed into a V-shape, with round corners for easy cleaning and buildup of impurities.
- Stainless steel Burners with pilot flame and termocouple safety valve.
- High performance burners placed outside of Vat allow for a more easy and hygienic maintenance.
- Thermostatic Gas Valve allowing control of temperature up to 190°C.
- Overheating safety.
- Nickered steel wire basket with ergonomic handle.
- Oil drainage is made into a container with the help of a valve situated under the vat
- Oil Container equipped with a wire filter.
- Removable chimney for easy cleaning.
- Stainless steel flexible hose that supply's the burners with gas.
- Feet in stainless steel adjustable in height.
- Equipment ready to work with Butane (G30)/Propane gas (G31), supplied with Natural Gas (G20) Injectors for conversion.
- Electrical supply of 230V AC 50/60Hz need for working safety devices.
- All equipment's are built and certified with accordance to the norms and regulation specified by the CE.



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Queluz de Baixo - PORTUGAL

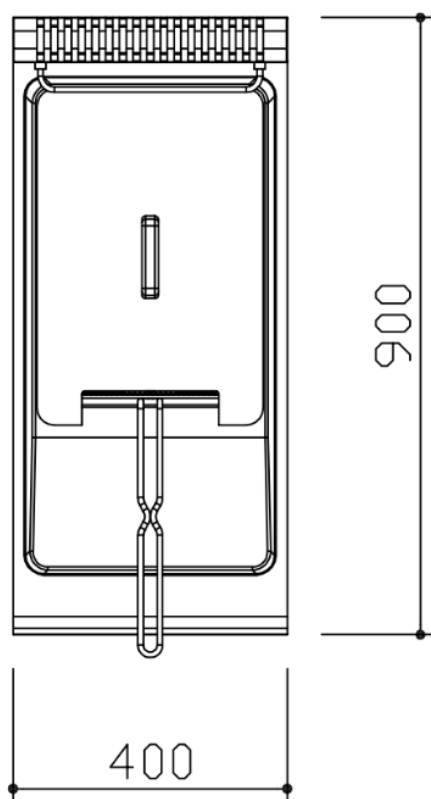
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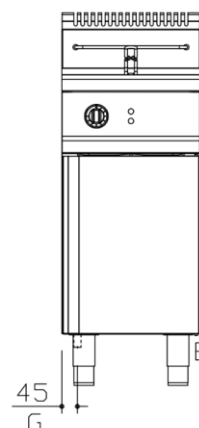
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21 Liter Gas Deep Fryer

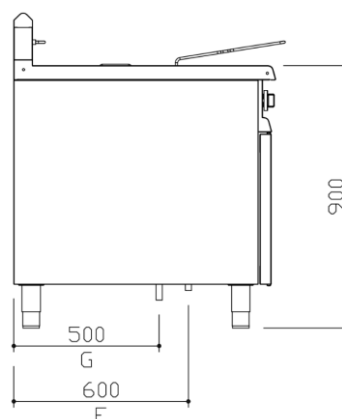
TOP



FRONT



SIDE



**TECNICAL DATA**

Model	FG9C121
External dimentions (HxWxD) - mm	900x400x900
Gas Supply	Propane/Butane Gas Natural Gas
Gas connection	½"
Total Power - kW	19,0
Total Consumption G20 - m <sup>3</sup> /h	2,00
Total Consumption G30 - Kg/h	1,5
Total Consumption G31 - Kg/h	1,48
Number of Vat's	1
Vat Capacity - L	21
Net Weight - Kg	65
Gross Weight - Kg	75

**SUPPLIED ACESSORIES**

1 Basquet

We reserve the right to change without notice the characteristics contained in this document, whether for technical and / or commercial reasons or as a result of printing errors.

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