

# FS

## Automatic fryers



### CRISP FRIED FOOD, IN COMPLETE SAFETY

The **FS** automatic fryers are designed to meet the production demands of large kitchens and delicatessens by guaranteeing convenience, operating safety, rapid oil heating and quality results.

The **FS/1** and **2** automatic fryers comprise one or two frying wells and a product-release area, with a collection trolley underneath it. Once the frying time has been programmed and the working cycle started, the basket is automatically lowered into the oil. When frying is complete, the basket returns to the upper position and is ready to be slid along runners

towards the product-release area. The user operates a lever to open the bottom of the basket and release the product into the container. This all takes place with the highest speed and the maximum operating safety. The large basket size, the **high frying well capacity (80 litres)**, the electric or gas heating (both based on the "cold zone" principle) and the precise thermostatic control of the oil, enable perfect crisping and golden frying of large quantities of schnitzels, potatoes, meatballs, fruit, vegetables, fish, seafood, pastries and fried rice balls, to the best traditional fried food standards.

# Kilma

LA SCIENZA DELLE GRANDI CUCINE



### CONSTRUCTION FEATURES

Made of AISI 304 stainless steel throughout.

Stainless steel tubular frame, with adjustable feet.

Independent frying wells with insulated "cold zone" and oil drain valve.

Bright-finished steel frying baskets perforated on sides and bottom, with four stainless steel castors and a lever mechanism for the product-release flaps opening. Dimensions (WxDxH): mm 500 x 500 x 200.

Product-release area with outfeed hopper.

Trolley with three 2/1 GN containers (WxDxH: mm 530 x 650 x 150) and four stainless steel castors, two of which with brake.

### FUNCTIONAL FEATURES

Oil temperature digital display.

Safety thermostat.

Gas-fired version with burners with electronic ignition, pilot light and safety thermocouple.

Electric version with armoured heating elements made of Incoloy steel.

Automatic timer-controlled basket rising and lowering.

Moveable control panel with digital thermostat, electronic timer, basket rising/lowering, automatic/manual mode selector, reached-temperature light, emergency-stop button.



FS/2

### OPTIONS

**Additional trolley** made of AISI 304 stainless steel having a capacity of three 2/1 GN containers (WxDxH: mm 530 x 650 x 150).

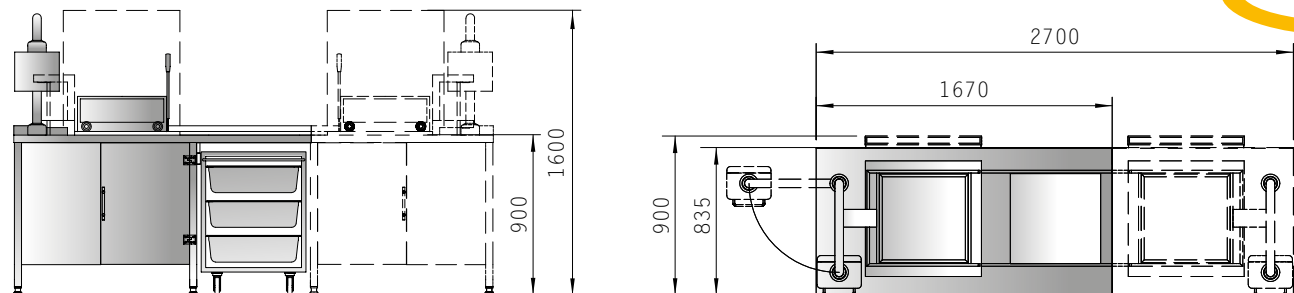
**Oil storage and transfer pump** with inspectable tank (capacity: 160 l), stainless steel filter and four stainless steel castors, two of which with brake. 24V control panel with power light and oil transfer/suction switch. Maximum working temperature: 180 °C. Made of AISI 304 stainless steel throughout. Power: 0.7 kW. Voltage: 3 ~ 400 V / 230 V 50Hz + PE. Dimensions (WxDxH): mm 700 x 800 x 1260.



TECHNICAL DATA	Electric FS/1	Gas-fired FS/1	Electric FS/2	Gas-fired FS/2
Number of frying wells	1	1	2	2
Basket capacity kg	8	8	8 + 8	8 + 8
Oil capacity l	80	80	80 + 80	80 + 80
Power kW	30.5	0.5	2 x 30.5	2 x 0.5
Voltage V	3 ~ N* 400 V / 230 V 50Hz +PE			
Gas inlet diameter Ø	-	3/4"	-	2 x 3/4"
Net heat value (lower I <sub>2H</sub> Hi) kW	-	27	-	2 x 27

\* gas versions only

### TECHNICAL DRAWINGS



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APPLIANCE MANUFACTURED IN ACCORDANCE WITH HARMONISED STANDARDS AND PROVIDED WITH THE CE MARKING

Company with EN ISO 9001 certified Quality Management System

**NILMA S.p.A.**

Via E. Zacconi, 24/A - 43122 Parma - Tel. +39.0521.785241 - Fax +39.0521.774642 - www.nilma.com • nilma@nilma.it  
We reserve the right to make any changes or technical improvements considered necessary without notice



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