



... more than a kitchen ...



Gas fryers 2820 serie



For the best fries!



Rubbens gasfryers

Quality in every detail

The deep shortening fryers represent a constant value in the wide Rubbens production range. The 2820 gas heated fryers are in full harmony with the other equipment in the Rubbens standard range.



FRI/2822R



Gas fryer with round tank

Full stainless steel construction. Recessed or pressed work top. Heating by turbo burner. The stainless steel pedestal is fully closed. Stainless steel shortening drawers on telescopic guides underneath each drain. Shortening filtration tank in stainless steel. Fronts in standard stainless steel. Colored fronts are optional at extra cost.

MODELS ROUND TANK	FRI/2821R	FRI/2822R	FRI/2823 *
Amount of tanks	1	2	3
Capacity	1x 12 liter	2x 12 liter	3x 12 liter
Sizes (bxdxh) in mm	545 x 800	1020 x 800	1495 x 800
Power (kW/h)	17	34	51

* Recessed work top

Including:

- Mechanical thermostat
- Safety thermostat with red pilot lamp
- Electronic ignition and burner safety with thermo-element
- Analog thermometer per tank
- Stainless steel lid per tank
- Stainless steel storage tray on top

Options:

- Rub-Oil shortening filtration system
- Back in stainless steel 18/10
- Square tank instead of round tank
- Round frying basket: diameter 320 mm
- Front panel in color

The 2820 gas heated fryers are in full harmony with the other equipment in the Rubbens standard range



Gas fryer with square tank

Full stainless steel construction. Recessed work top. Heating by turbo burner. The stainless steel pedestal is fully closed. Stainless steel shortening drawers on telescopic guides underneath each drain. Shortening filtration tank in stainless steel. Fronts in standard stainless steel. Colored fronts are optional at extra cost.

MODELS SQUARE TANK	FRI/2821V	FRI/2822V	FRI/2823V*	FRI/2821VS	FRI/2822VS
Amount of tanks	1	2	3	1+ silo	2+silos
Capacity	1x 15 liter	2x 15 liter	3x 15 liter	15 liter	2x 15 liter
Sizes (bxdxh) in mm	545 x 800	1020 x 800	1495 x 800	1020x800	1495x800
Power (kW/h)	15	30	45	15	30

* Recessed work top

Including:

- Mechanical thermostat
- Safety thermostat with red pilot lamp
- Electronic ignition and burner safety with thermo-element
- Analog thermometer per tank
- Stainless steel lid per tank
- Stainless steel storage tray on top
- 2 baskets per tank (320x157x122 mm)

Options:

- Rub-Oil shortening filtration system
- Back in stainless steel 18/10
- Extra-small basket (301x160x120 mm)
- Extra-large basket (315x315x120 mm)
- Front panel in color



FRI/2823V

Rub-oil shortening filtration system

All Rubbens deep shortening fryers can be equipped with the Rub-oil system. This integrated mechanism enables you to filter, drain or regenerate big volumes of shortening or oil in an efficient and safe way. It does not only lengthens the lifetime of your shortening but it also guarantees the best quality of your products and a gain of time and safety.

Built-in pump:

- Especially made for food products
- Noiseless

Collector tank:

- Built-in at the right hand side
- Same capacity as the frying tank
- With lid, micro-fine filter and ingenious swivel neck for draining
- Visual control
- Thermostatic control to prevent solidification of shortening

Discharge pipes:

- Between tanks and collector-tank: electrically heated and thermostatic control
- All handles in front panel
- Drain-tap on the lowest point

SAFE – HYGIENIC – EASY TO USE – ERGONOMIC

Filtering:

- From one tank via filter and micro-fine filter to the collector tank. Clean tank and filter while the oil is in the collector tank. Finally pump the oil back to the empty, cleaned tank.

Regenerating:

- While filtering a shortening regeneration product can be added during the passage through the micro-fine filter.

Draining

- Tanks to the ingenious swivel neck the shortening can be drained on ergonomic height. The very last remains can be drained with the drain-tap on the lowest point. It is also possible to pump the shortening away to another location.

Safety

- It is impossible to pump when the shortening is not melted. A thermostat controls the heating of the discharge pipes. The pump starts when the 50°C is reached and the heating is switched off at a degree of 55 Celsius. The pump is switched on and off by a safety switch tap on the shortening discharge pipes. At least one drain-tap from a shortening-tank should be open before the pump can be started. The pump is switched off by closing the tap.

Electric fryers

- The heating-elements cannot get overheated or cause fire while pumping the shortening out of the tank. The open drain tap switches off the heating automatically.

The fryer is extended with 205 mm when using the Rub-Oil system



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