

## Product data sheet — Electric deep fat fryer London II (20 kW)

MKN-No.:  
1320325B

Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.



### Technical highlights

#### Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.  
Visible surfaces with polished and satin finish, 320 grit.

#### Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

#### Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

#### Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access.  
Embossing behind the control knobs, ergonomiacally shaped knobs for a easy identification of the position.

#### Effective area:

Deep-frying basin of CNS/stainless steel, drawn deep with 20 mm collection rim welded seamlessly and tightly into the cover plate.

#### Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

#### Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

#### Special feature:

#### Heating:

Heating by means of tubular heating elements  $\varnothing$  8.5 mm of CNS/stainless steel with low surface load for gentle heating up of the deep frying fat and long durability of the heating elements. For easy cleaning the heating elements can be completely swung out, with turning lever, locking device and swivel angle limit switch.

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Deep-fat fryer for deep frying, frying of starch and albuminous products in a fat bath.

Current drawings you will find here:

[www.mkn.com](http://www.mkn.com)

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### Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- appliance equipped for connection to a power optimising system, incl. Relay
- impressed filling marks (min./max.) in the basin to control the fat filling
- deep cold zone under the heating elements to hold suspended particles with precisely fitting fat clarifier
- bottom of the basin with outlet inclination and welded drain valve installed vertically downwards
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

### Technical data

Dimensions (LxWxH*) (mm):	500 x 700 x 700
Effective area:	2
Dim.: effect. area (LxWxH) (mm):	150 x 400 x 235
Diameter (mm):	
Nominal capacity (L):	2x 12,5
Nominal fill quantity (L):	
Connected load (electrical) (kW):	20,0
Voltage <sup>1</sup> (V):	400 3 NPE AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas <sup>2</sup> (mbar):	
Standard gas pressure – liquid gas <sup>2</sup> (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	46
Gross weight <sup>3</sup> (kg):	53
Heat emission latent (W):	14000
Heat emission sensitive (W):	1800
Type of protection:	IPX4

\* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

### Product safety

- CE mark

### Installation requirements

- electrical supply provided by customer

### Option / accessories

MKN-No.:	Description:
813006	fat drain-off receptacle (30 liter)
845511	wing door 500 mm, left hand hinge
845516	wing door 500 mm, right hand hinge

<sup>1</sup> special voltages on request

<sup>2</sup> further types of gas on request

<sup>3</sup> seaworthy packing on request