

Width x Depth x Height  
400 x 785 x 1160 mm



- ▶ FTC1-AN
- ▶ FTC1-AG
- ▶ FTC2-AN
- ▶ FTC2-AG

Qty.: \_\_\_\_\_  
Item: \_\_\_\_\_  
Order: \_\_\_\_\_  
Client: \_\_\_\_\_

### DESCRIPTION:

FTC1-AN  
FTC1-AG  
FTC2-AN  
FTC2-AG

Commercial gas fryer  
MACOM

### FEATURES:

- ▶ Stainless steel construction;
- ▶ Temperature control thermostat;
- ▶ 150mm height adjustable nylon legs;
- ▶ 02 fryer basket included;
- ▶ Drain frontal by 1 and 1/4";
- ▶ Cold zone at the bottom of the tank that prevents sediments from burning;
- ▶ Gas control valve - gas flow ceases if the pilot flame goes out;
- ▶ Safety thermostat prevents oil overheating;
- ▶ With 4 high performance tubular heat exchangers;
- ▶ Gas supply through nozzles;
- ▶ Heat exchanger improves oil temperature recovery line.

### TECHNICAL SPECIFICATIONS:

Model number:	FTC1-XX		FTC2-XX	
Size:	400 x 785 x 1160 mm		400 x 785 x 1160 mm	
Ship size:	450 x 900 x 1270 mm		450 x 900 x 1270 mm	
Volume:	0,36 m <sup>3</sup>		0,36 m <sup>3</sup>	
Weight:	50 Kg		56 Kg	
Ship Weight:	79 Kg		84 Kg	
Temperature range:	De 80°C a 180 °C			
Oil capacity:	25 L		12,5 + 12,5 L	
Gas consumption:	GLP - 2,88 Kg/h	*G.N.- 3,60 m <sup>3</sup> /h	GLP - 2,88 Kg/h	*G.N.- 3,60 m <sup>3</sup> /h
Gas power:	GLP - 131.000 BTU/h	*G.N.- 34.560 Kcal/h	GLP - 131.000 BTU/h	*G.N.- 34.560 Kcal/h
Gas pressure:	GLP - 285mmCA	*G.N.-220mmCA	GLP - 285mmCA	*G.N.-220mmCA

\*G.N.: Natural Gas

### OPTIONS:

▶ **FTC** \_ \_ \_

1 - FULL - Tank 25L

2 - SPLIT - Two-piece tank  
12,5 + 12,5 L

AG - GLP Gás

AN - Natural Gás

#### Pressure conversion table

285 mmca	2,79 kPa	28,5 mbar
220 mmca	2,15 kPa	22,0 mbar



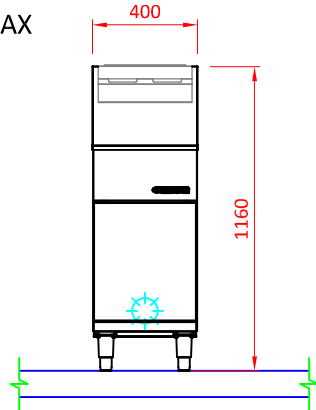
# COMMERCIAL COOKING

## MACOM COMMERCIAL GAS FRYER

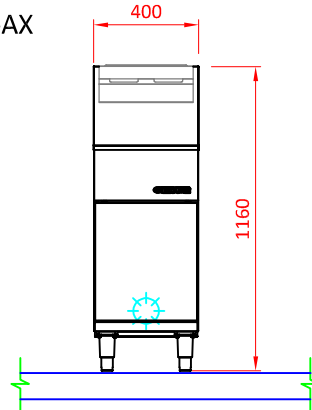
FTCX-XX  
REV12\_23\_D

FRONTAL  
VIEW

FTC1-AX

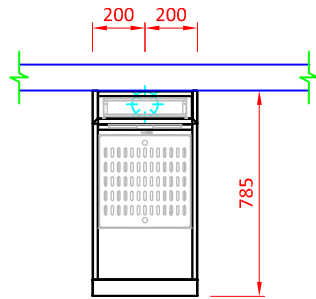


FTC2-AX

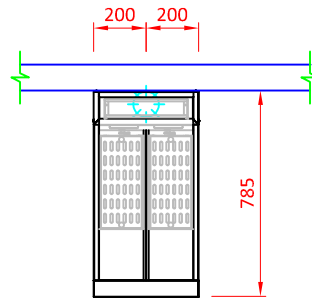


SUPERIOR  
VIEW

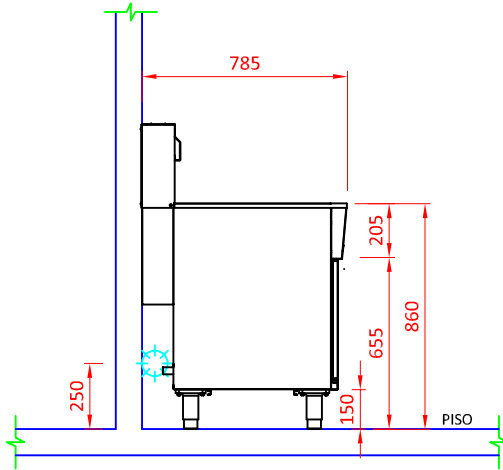
FTC1-AX




FTC2-AX



LATERAL  
VIEW



SUBTITLE

GÁS	
	LPG wall mounted LPG point Ø3/4" at 250mm - with max. 5M remote regulating valve - Gas pressure: 285mmCA.
	Natural gas point Ø1" on wall at 250mm - Gas pressure: 220mmCA.

### OBSERVATIONS:

- All installations must comply with ABNT standards;
- Provide connection between equipment and gas point with flexible hose;
- Provide a quick-closing register at the gas point;
- Provide hood for capturing fat and steam;
- Suggested point position;
- Measures in millimeters;
- Drawing without scale;
- The gas point must have NPT thread closed with CAPS.

### WARRANTY:

All products manufactured by Aços Macom are tested and guaranteed, through its factory and authorized representatives. The Technical Assistance service covered by warranty, will be provided by Aços Macom or by one of its authorized representatives, from Monday to Friday from 08 AM to 05 PM. For more information consult Macom technical support by phone +55 11 2085-7000 or by the website: [www.acosmacom.com.br](http://www.acosmacom.com.br)