



**COLD ZONE FRYER – COLD ZONE FRYER 14 L/26 kg/h.**

**TANK + FILTER IN CUPBOARD**

**Pro 900**

**Summary**

**Energy :**

**ELEC**

**Code :**

**V01512**

**Designation :**

**E1FR1412**

**Dimensions (W x D x H) :**

**425 x 900 x 900 mm**

**Power : 12 kW (elec)**

**Voltage/Electric p. : 3~400V+N+E / 12**

**Weight : 65 kg**

## DEVICE DESCRIPTION

### General description

**Chassis :**

**One-piece seam welded 18-10 stainless steel chassis,  
1,5 to 3 mm thick, assembled by high intensity electrical welds and lower rear step for passage of cables and supply tubes.**

**Top :**

**Top (frame) in 18-10 stainless steel, 30/10 thickness, with 55 mm front flanged edge and plywood.**

**Base :**

**Feet, height 200 mm, in 18-10 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).**

**Natural gas flow G20/20 :**

**Propane gas flow G31/37 :**

**Deep fryer :**

- . 14 liter capacity tank:
- . Indented tank with radiated angles in 10/10 and 20/10 thick stainless steel for the upper plume
- . Cold zone and expansion zone
- . Min-max oil level marks
- . Drain valve in the base
- . Lid in 18-10 stainless steel 10/10 thickness, hinged and removable.

**Heating :**

- . Removable immersion heaters, supply voltage 3 ~ 400V + N + T, power 12 kW
- . Switch, thermostat, indicator light.
- . Limiting thermostat with manual reset
- . Immersion heater positioning safety micro-contact.

**Below:**

- . Cupboard with fixed floor in 18-10 stainless steel
- . Hinged door and storm door in 18-10 stainless steel with stainless steel handle, and magnetic latch
- Endowment:
  - . 1 drain pan in 18-10 stainless steel, capacity 17 liters, with filter screen
  - . 1 nickel-plated wire fries basket.

**Production:**

- . 22 kg / hour of frozen pre-cooked 6/6 fries.



#### OPTIONS

#### CODE

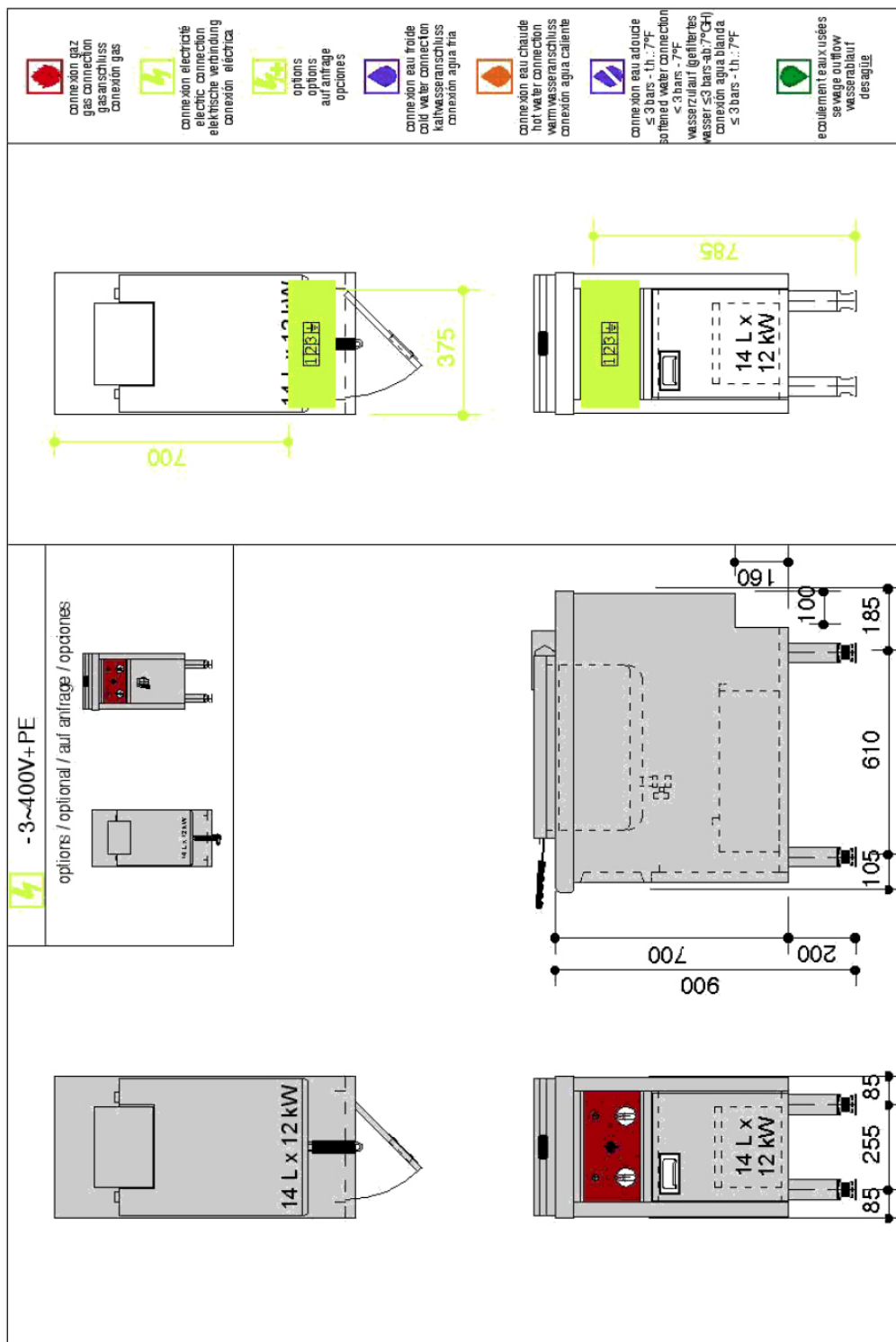
Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory	V00986
Drain tap to the front included in bridge unit - replace door+tank	V01951
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device to regulate energy	V02427
2 x 1/2 fryer baskets In place of 1 large basket	V02214
S/S rear panel fitted in factory W : 415/840 x H : 645 mm	V01181
Fryer/filter fixed connection for each fryer (2 fryers/filter maxi)	V02612

#### ACCESSORIES

#### CODE

Additional large fryer basket	04062A
Additional 1/2 fryer basket	07590A
S/S fish plate	F02921
S/S plinth to clamp on legs H : 170 mm for standard legs	V01186





LES AUTHENTIQUES DE LA CUISSON

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