



COLD ZONE FRYER - COLD ZONE FRYER 16 L/40 kg/h.

TANK + FILTER IN CUPBOARD

Pro 900

Summary

Energy :

ELEC

Code :

V01513

Designation :

E1FR1618HR

Dimensions (W x D x H) :

425 x 900 x 900 mm

Power : 18 kW (elec)

Voltage/Electric p. : 3~400V+N+E / 18

Weight :

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 :

Fire safety :

Do not place one of the fryers side by side with one or more of the following appliances : open fires, stone grills, wok, etc. (appliances with open burners) in order to prevent any risk of the oil igniting.

High efficiency fryer :

- . tank capacity 16 liters : stamped at radiated angles in stainless steel thickness 10/10 and 20/10 for the upper plume
- . cold zone and expansion zone
- . minimum-maximum oil level marks
- . drain valve in the base
- . removable cover in 18-10 stainless steel, 10/10 thickness

heater :

- . removable immersion heaters voltage 3 ~ 400V + N + E, power 18 kW. switch, thermostat, indicator light

- . safety by limiting thermostat with manual reset

- . immersion heater positioning micro-contact

cupoard :

- . 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
- . Production: 40 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
Electronic regulation melt cycle	V01180
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



