

DEEP FAT FRYER WITH COLD ZONE 16 l.

TECHNICAL CUPBOARD

GENERAL DESCRIPTION

Chassis:
One-piece seam-welded AISI 304 stainless steel chassis, 1.5 to 3 mm thick.

- **Top:**
AISI 304 stainless steel top frame, 2 mm thick, with a 55 mm high edge having a 18 mm radius and return to underside.

- **Legs:**
200 mm high AISI 304 stainless steel legs, diam.: 60 mm. Adjustable PVC feet (0 / + 30).

Natural gas flow
G20/20 :

-

Propane gas flow
G31/37 :

-

REFERENCE : 1/2 E1FR1618HR



APPLIANCE DESCRIPTION

Dimensions (mm) : W : 425 x D : 800 x H : 900.

- **Top :**
 - . 16l capacity tank, 1 mm thick AISI 304 stainless steel, with cold and heat zones and a 20 mm high edge to prevent debris from falling in the cooking oil
 - . Oil level indicator marks
 - . Drain tap underneath the tank
 - . Hinged lid in AISI 304 stainless steel 1 mm thick
 - . Electric heating with removable immersed element rated 18 kW

Control and safety :

- . On/Off switch, control thermostat and indicator lights
- . Safety thermostat with manual reset
- . Safety micro-switch to secure the position of the immersed element

- **Accessory :**

- . 1 large nickel coated fryer basket

- **Base :**

- . Cupboard with 1-piece floor in stainless steel
- . Hinged door and inner door in stainless steel with magnetic hasps and handle
- . Collection bucket in cupboard with oil filter mesh

Electrical rating : 18 kW / 3~400V+E








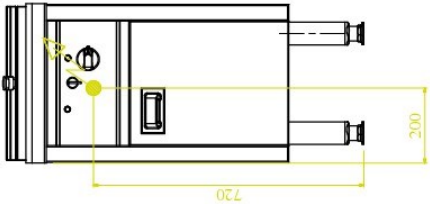
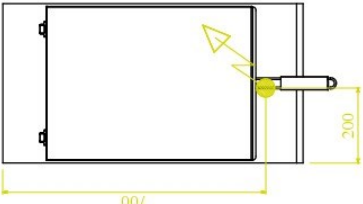
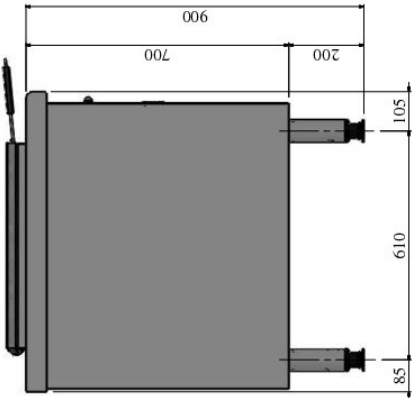
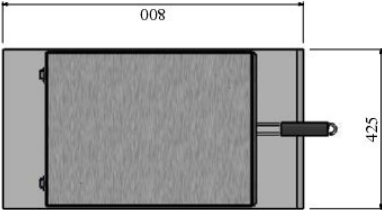





Output 40 kg/h blanched chips

CODE	DIMENSIONS	ALIMENTATION	POWER	WEIGHT
V01708	425 X 800 X 900	3~400V+E	ELEC : 18 kW	50 kg

OPTIONS	CODE
150 mm wide plating shelf	V00805
Automatic lift for 1 large basket (Requires neutral)	V00986
Electronic regulation (230 V+E)	V01180
Drain tap to front	V01951
Equipment for a 24V remote control	V00878
Terminal block for energy saver device	V02427
Front electric socket (Requires neutral)	V02248
2x1/2 fryer basket to replace 1 large basket	V02214
Stainless steel rear panel fitted in factory	V01181
Stainless steel plinth to clamp on legs	V01186

ACCESSORIES	CODE
Fryer basket	04062A
1/2 fryer baskets	07590A
Stainless steel fish plate	F02921



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Options Aufanfrage Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie ≤ 3bars-t.h...7°F Softened water connection ≤ 3bars-7°F Wasserzulauf (gefiltertes wasser ≤ bars-ab: 7°C/GH) Conexión agua blanda ≤ 3 bars-t.h...7°F</p>	 <p>Écoulement eaux usées sewage outflow wasserablauf de-sague</p>
 						
 						
     <p>3~400V + PE P: 18 kW 1~230V + PE P: 0,192 kW</p> <p>V01708-F PRO800-1/2E/IFR1618HR</p>						