



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

BRIDGE UNIT

Pro 900

Summary

Energy :

ELEC

Code :

V01744

Designation :

R-E1FR1412

Dimensions (W x D x H) :
425 x 900 x 320/380 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.

Top :

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

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, woks, etc. (appliances with open burners) in order to prevent any risk of the oil igniting.

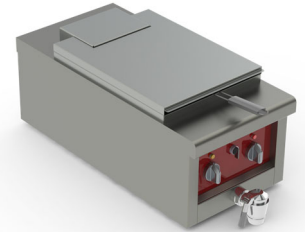
Deep fryer :

- . Tank capacity 14 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 below
- . Removable cover in 18-10 stainless steel 10/10 thickness

Heating :

- . Removable immersion heaters voltage 3 ~ 400V + N + T, power 12 kW
- . Switch, thermostat, indicator light
- . Safety by limiting thermostat with manual reset
- . Immersion heater positioning safety micro-contact
- . Chassis (only if several stoves):

- . Assembly frame in 18-10 stainless steel tube 30 x 60 x 1 mm and profiles in 18-10 stainless steel sheet 30/10 thick, with plates for fixing the stoves
- . Production: 22 kg / hour of frozen pre-cooked 6/6 fries



OPTIONS

CODE

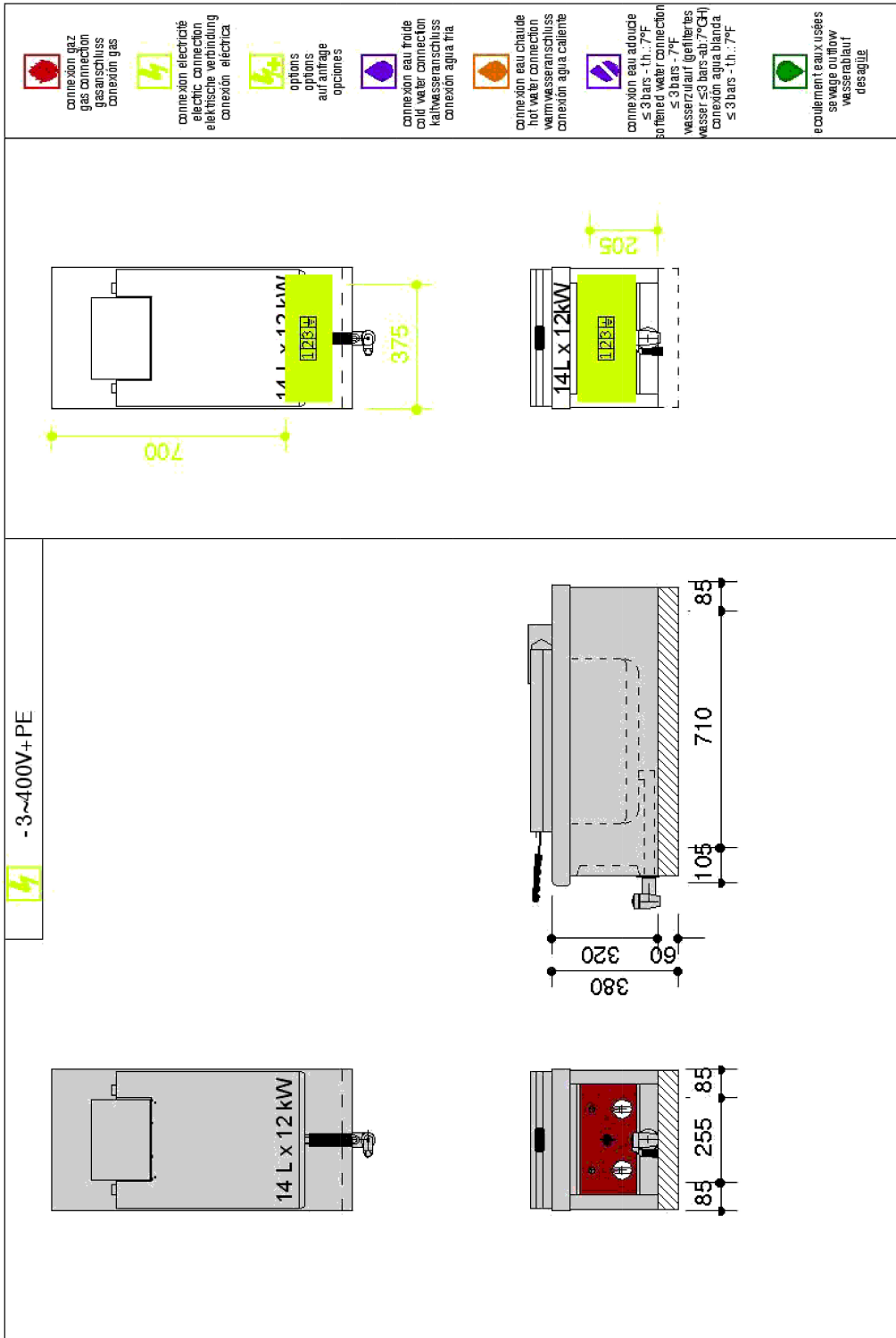
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|--|----------|
| Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory | V00986 |
| Drain tap to the front included in bridge unit - replace door+tank | Included |
| Equipment for a 24V remote control contactor(s) not supplied | V00878 |
| 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 | V01290 |
| Fryer/filter fixed connection for each fryer (2 fryers/filter maxi) | V02612 |
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ACCESSORIES

CODE

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|-------------------------------|--------|
| Additional large fryer basket | 04062A |
| Additional 1/2 fryer basket | 07590A |
| S/S fish plate | F02921 |
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LES AUTHENTIQUES DE LA CUISSON

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