

COLD ZONE FRYER - COLD ZONE FRYER 9 L/20 kg/h.

TANK + FILTER IN CUPBOARD



Summary

Energy :

Code:

V02209

Designation:

E1FR0909

Dimensions (W x D x H):
425 x 900 x 900 mm
Power: 9 kW (elec)
Voltage/Electric p.: 3~400V+N+E / 9
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.

Deep fryer:

- . Tank capacity 9 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 Heating :
- . Removable immersion heaters voltage: 3 $^{\sim}$ 400V + N + T, power: 9 kW
- . Switch and indicator light on the front
- . Thermostat and indicator on the immersion heater cover
- . Safety by limiting thermostat with manual reset
- . Immersion heater positioning safety micro-contact $% \left(1\right) =\left(1\right) \left(1\right) \left$

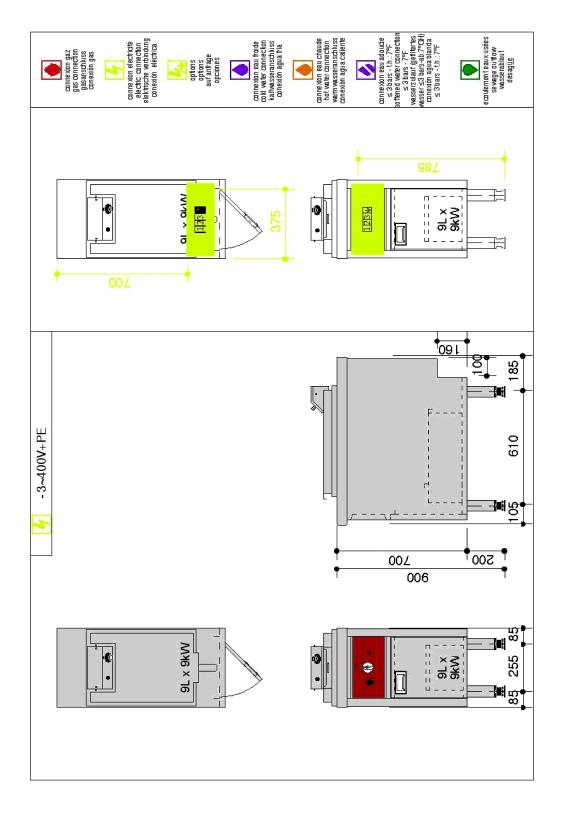
Below:

- . 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



OPTIONS	CODE
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 x H : 645 mm	V01181
ACCESSORIES	CODE
Additional large fryer basket	06733A
S/S fish plate use in large basket only	F02921
S/S plinth to clamp on legs H : 170 mm for standard legs	V01186







LES AUTHENTIQUES DE LA CUISSON

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