



**COLD ZONE FRYER - COLD ZONE FRYER 2x16 L/80 kg/h.**

**TANK + FILTER IN CUPBOARD**

**Pro 900**

**Summary**

**Energy :**

**ELEC**

**Code :**

**V02213**

**Designation :**

**E2FR1618HR**

**Dimensions (W x D x H) :**  
425/850 x 900 x 900 mm  
**Power : 36 kW (elec)**  
**Voltage/Electric p. : 3~400V+N+E / 36**  
**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, woks, etc. (appliances with open burners) in order to prevent any risk of the oil igniting.

**2 deep fryers:**

- . Tank capacity 16 liters:
- . Deep-drawn tank with radiated angles in 10/10 and 20/10 thick stainless steel 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 ~ 400V + T, power 18 kW
- . Switch, thermostat, indicator light
- . Sound timer
- . Safety by limiting thermostat with manual reset
- . Immersion heater positioning safety micro-contact

**Below:**

- . Cupboard with fixed floor in 18-10 stainless steel
- . Production: 2 x 40 kg / hour of frozen pre-cooked 6/6 fries



**OPTIONS**

**CODE**

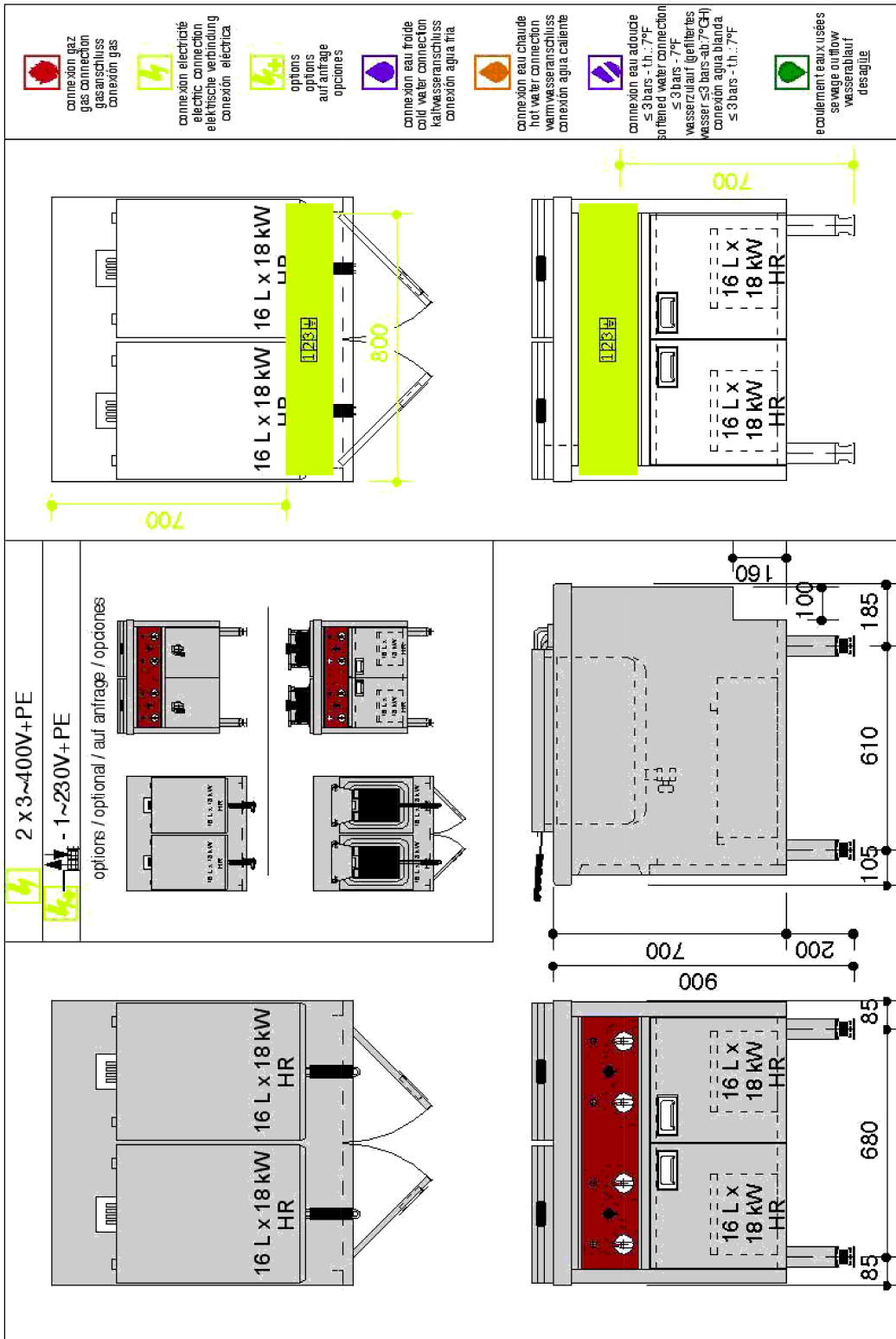
Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory	V00986
Electronic regulation melt cycle	V01180
Drain tap to the front included in bridge unit - replace door+tank	V01951
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device to regulate energy	V02427
Front electric socket 1~230V+E	V02248
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	V01182
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	V01187





LES AUTHENTIQUES DE LA CUISSON

**CHARVET**

1170 rue principale - BP3 - 38850 Charavines - FRANCE

Tél: +33 (0)4 76 06 64 22 - info@charvet.fr

[www.charvet.fr](http://www.charvet.fr)



YouTube

