



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

BRIDGE UNIT

Pro 900

Summary

Energy :
ELEC

Code :
V02428

Designation :
R-E1FR1618HR

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

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.
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
Heating :
. Removable immersion heaters voltage 3 ~ 400V + N + T, power 18 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
. Production: 40 kg / hour of frozen pre-cooked 6/6 fries



Natural gas flow G20/20 :

Propane gas flow G31/37 :

OPTIONS

CODE

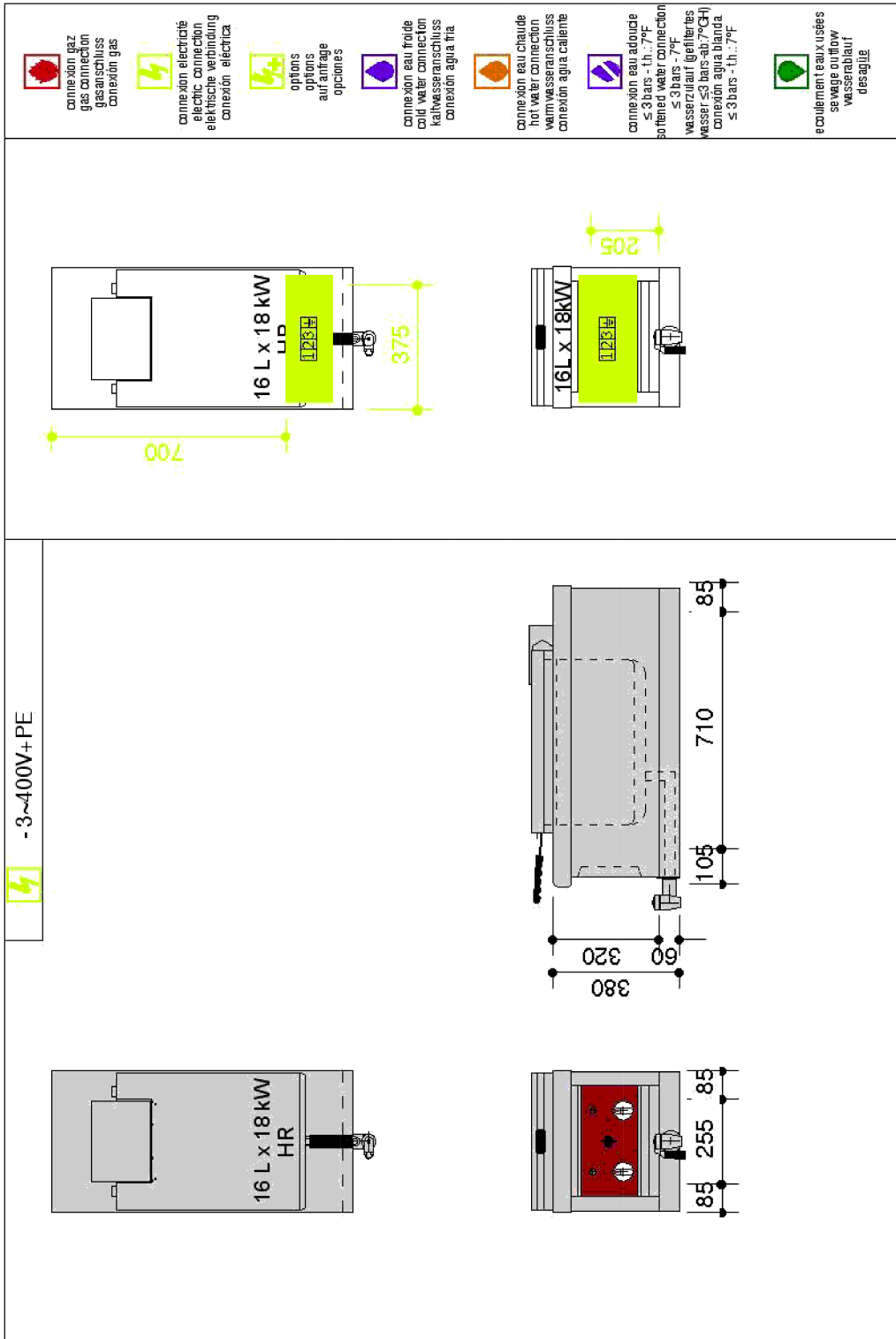
Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory	V00986
Electronic regulation melt cycle	V01180
Drain tap to the front included in bridge unit - replace door+tank	Included
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device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





LES AUTHENTIQUES DE LA CUISSON

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