



**COLD ZONE FRYER - COLD ZONE FRYER 2x7 L/36 kg/h.**

**TANK + FILTER IN CUPBOARD**

**Pro 900**

**Summary**

**Energy :**

**ELEC**

**Code :**

**V02451**

**Designation :**

**E2FR0708**

**Dimensions (W x D x H) :**

**425 x 900 x 900 mm**

**Power : 16 kW (elec)**

**Voltage/Electric p. : 3~400V+N+E / 16**

**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 devices: open fires, stone grills, wok ... (open burners) in order to prevent any risk of the oil igniting

Fryer : 2 wells 2 x 7 L / 2 x 8 kW

. Deep-drawn tank with radiated angles in 10/10 and 20/10 thick stainless steel for the upper plume

. Capacity: 2 x 7 liters

. 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: 8 kW

. Switch and indicator light on the front

. Regulation by thermostat and indicator on the immersion heater cover

. Safety by limiting thermostat with manual reset

. Immersion heater positioning safety microswitch

**Below:**

. Stainless steel, and magnetic latch

. Cupboard with fixed floor in 18-10 stainless steel



**OPTIONS**

**CODE**

S/S rear panel fitted in factory W : 415 x H : 645 mm

V01181

**ACCESSORIES**

**CODE**

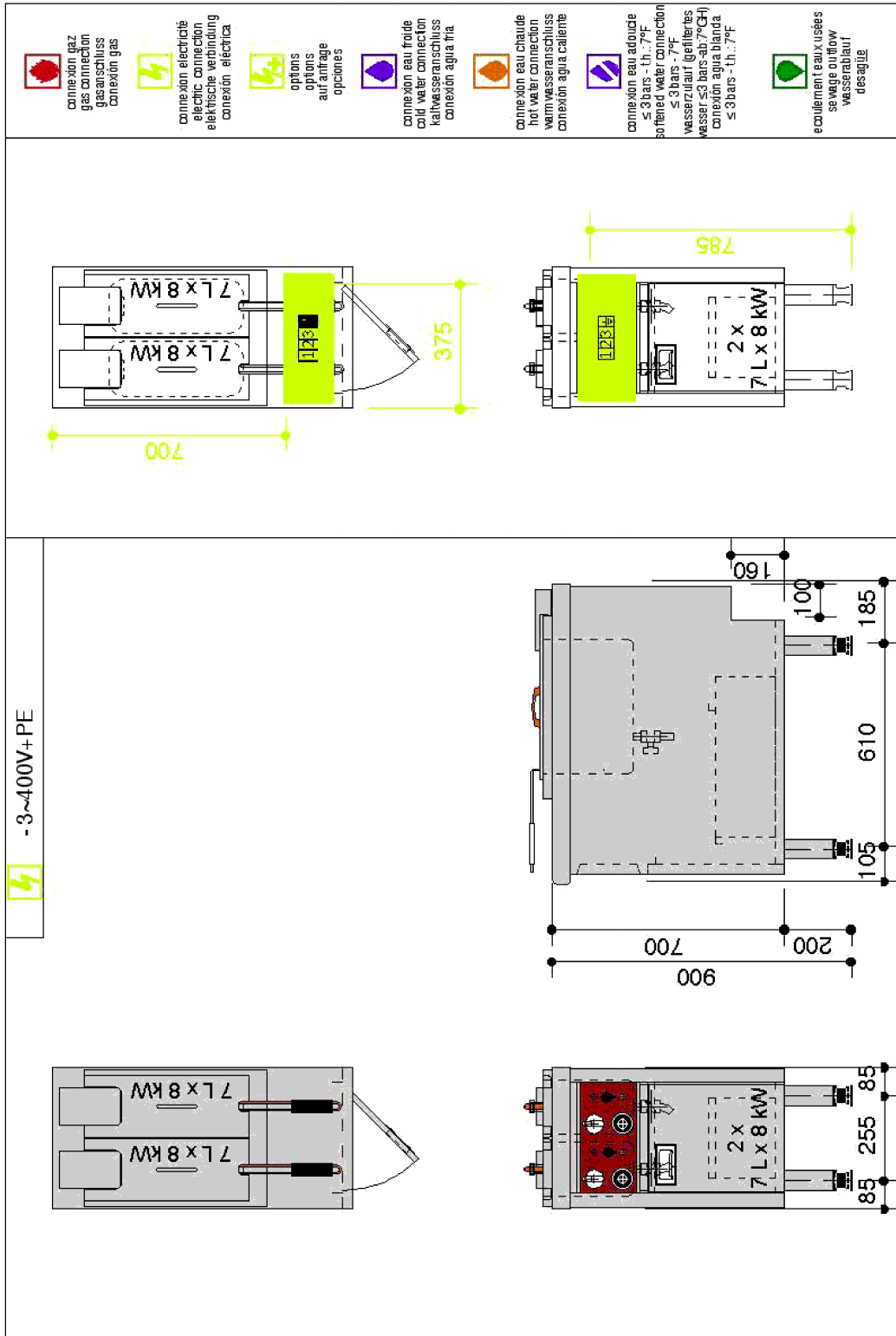
Additional large fryer basket

09138A

S/S plinth to clamp on legs H : 170 mm for standard legs

V01186





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

