



COLD ZONE FRYER - COLD ZONE FRYER HE 25 L/55 kg/h.

TANK + FILTER IN CUPBOARD

Pro 900

Summary

Energy :
ELEC

Code :
V02611

Designation :
E1FR2525/MF

Dimensions (W x D x H) :
425 x 900 x 900 mm
Power : 25 kW (elec)
Voltage/Electric p. : 3~400V+N+E / 25
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.

Deep fryer :

. 25 liter tank: 18-10 stainless steel thickness: 25 and 20/10 with upper plume, cold zone and expansion zone

. Minimum - medium - maximum oil level marks.

. Removable retention grid at the bottom of the tank.

. Chrome-plated drain valve on the front.

. Cover in 18-10 stainless steel 15/10 thick on a zinc-plated spring hinge to keep it open, and removable.

Heating :

. Removable immersed resistors voltage: 3 ~ 400V + N + T, power: 25 kW

. Switch, thermostat and indicator light

. Sound timer

. Limiting thermostat with manual reset

. Immersion heater positioning safety micro-contact

Filtration system (integrated filter):

. Filtration drawer located in the base of the fryer, with stainless steel sieve and oil pumping system.










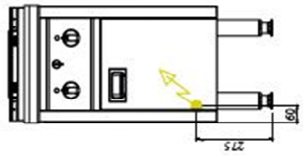
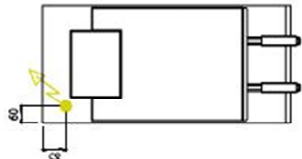
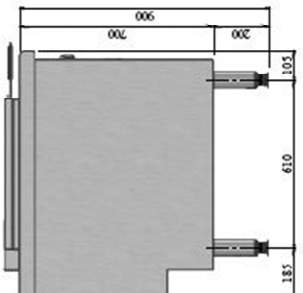






OPTIONS **CODE**

Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory	V00986
Electronic regulation melt cycle	V01180
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	Basic furniture
S/S rear panel fitted in factory W : 415/840 x H : 645 mm	V01181

ACCESSORIES **CODE**

Additional large fryer basket	08199A
Additional 1/2 fryer basket	08200A



 <p>Connexion gaz Gas connection Gasanschluss Conexi�o gas</p>	 <p>Connexion �lectrique Electric connection Elektrische Verbindung Conexi�o �lectrica</p>	 <p>Options Optionen Auftrage Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltes Wasseranschluss Conexi�o agua fraa</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexi�o agua caliente</p>	 <p>Connexion au s�evage Sewage connection Abwasseranschluss Conexi�o de saneamento Softwares = 3000-777 Wasserlauf (gef�illertes wasser \leq 1000-88-77GH) Conexi�o para lavagem = 3000-777</p>	 <p>Ecollement aux usages sewage outflow wasserlauf designe</p>	
							
    		<p>3-400V + N + PE P=8kW</p>		<p>V02611 PRO900-1/2E1FR2525MF</p>			



LES AUTHENTIQUES DE LA CUISSON

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