



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

**TANK + FILTER IN CUPBOARD**

**Pro 900**

**Summary**

**Energy :**

**ELEC**

**Code :**

**V02621**

**Designation :**

**E1FR2525**

**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 : 80 kg**

**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 :**

**Deep fryer :**

- . Tank, capacity 25 liters, 20/10 boiler with cold zone and expansion zone.
- . Minimum and maximum oil level mark.
- . Drain by 1/4 turn valve in the base.
- . Hinged and removable 18-10 stainless steel cover 10/10 thickness.

**Heating :**

- . Removable shielded resistors voltage 3-400V + N + E.
- . Power : 25 kW.
- . Switch, thermostat, indicator light.
- . Manual reset limit thermostat.

- . Immersion heater positioning micro - contact.

**Basement :**

- . Cupboard with fixed floor in 18-10 stainless steel.
- . Hinged door in 18-10 stainless steel with stainless steel handle, and magnetic latch.

**- Endowment :**

- . 1 18-10 stainless steel drain pan with filter screen.
- . 2 x 1/2 nickel-plated wire fry baskets, Capacity : 2x2 kgs.
- Production : 55 kg / hour of frozen pre-cooked 6x6 fries.



**OPTIONS**

**CODE**








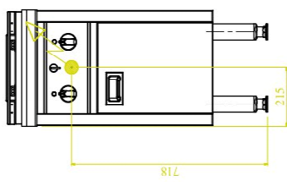
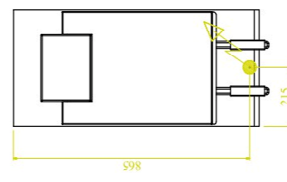
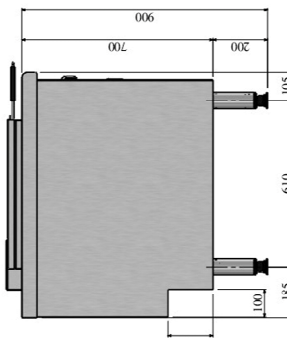

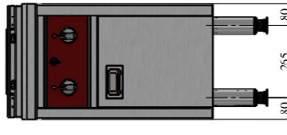
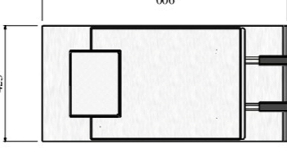
Automatic lift for 1 large basket 1~230V+E /0,162 kW fitted in factory	V00986
Electronic regulation melt cycle	V01180
Drain tap to the front included in bridge unit - replace door+tank	V01951
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device to regulate energy	V02427
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
Fryer/filter fixed connection for each fryer (2 fryers/filter maxi)	V02612

**ACCESSORIES**

**CODE**

Additional large fryer basket	08199A
Additional 1/2 fryer basket	08200A
S/S plinth to clamp on legs H : 170 mm for standard legs	V01186



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica</p>	 <p>Options Optionen Aulanzüge Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie Softened water connection Wasserzulauf (get. filtertes wasser) ≤ 3bars-7°F Conexión agua suavizada ≤ 3 bars-4.7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserlauf desagüe</p>
						 <p>1 ~230V+ PE Ø1.5 mm</p>
				<p>V02621 PRO900-1/2E1FR2525</p>		



LES AUTHENTIQUES DE LA CUISSON

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