



COLD ZONE FRYER - COLD ZONE FRYER 7 L/18 kg/h.

TANK + FILTER IN CUPBOARD

Pro 900

Summary

Energy :
ELEC

Code :
V02705

Designation :
E1FR0708-G

Dimensions (W x D x H) :
425 x 900 x 900 mm
Power : 8 kW (elec)
Voltage/Electric p. : 3~400V+N+E / 8
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 :

Above : neutral + 1 fryer 7 L - 8 kW

. Deep-drawn AISI304 stainless steel tank with cold zone, capacity 7L, thickness 10 to 20/10 with upper plume, mounted on waterproofing upstand.

. Minimum and maximum oil level markings, expansion zone.

. Drain tap in basement cupboard.

. AISI304 stainless steel removable cover. Provision : 1 basket of 1.2kg capacity.

. Heating by immersion heater - P. : 8kW - removable for cleaning, controlled by switch and thermostat.

. Indicator lights on the front.

. Overheating safety device by limiting thermostat with manual reset and "cleaning" safety device by micro-contact on immersion heater positioning.

- Basement :

. Free bay with removable AISI304 stainless steel floor fitted with slides for positioning the 17L capacity drip tray.

. Production capacity : 18kg / h (pre-cooked frozen 6x6 fries).



OPTIONS

CODE

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

V01181

ACCESSORIES

CODE








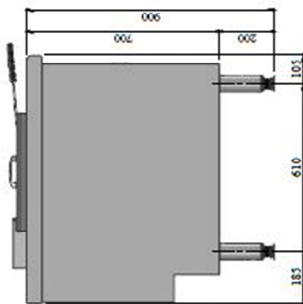
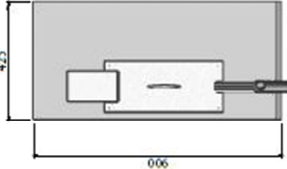





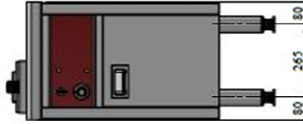
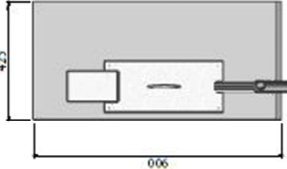
Additional large fryer basket

09138A

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

V01186



 <p>Conexi6n gas Gasanschluss Gasanschluss Conexi6n gas</p>	 <p>Conexi6n el6ctrica Electric connection Elektrische Verbindung Conexi6n el6ctrica</p>	 <p>Opci6n Option Aufstrage Opci6nes</p>	 <p>Conexi6n en f6ide Cold water connection Kaltwasseranschluss Conexi6n agua f6ia</p>	 <p>Conexi6n en chaude Hot water connection Warmwasseranschluss Conexi6n agua caliente</p>	 <p>Conexi6n au s6cours = 3 bar-ch./7°F = 2 bar-ch./39°F Wasserlauf (gef6ihertes wasser = bar-ab./7°F) Conexi6n agua caliente = 3 bar-ch./7°F</p>	 <p>Ecoulement eaux us6es sewage outflow wasserablauf designe</p>
		     <p>3-400V + N + PE P=8kW</p>				
		<p>v02705 PRO900-1/2E1FR0708-G</p>				



LES AUTHENTIQUES DE LA CUISSON

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