



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

**TANK + FILTER IN CUPBOARD**

**Pro 900**

**Summary**

**Energy :**

**ELEC**

**Code :**

**V02706**

**Designation :**

**E1FR0708-D**

**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.

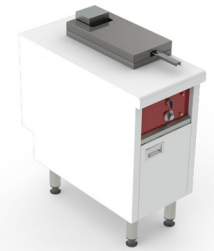
. Overheating safety device by limiting thermostat with manual reset and "cleaning" safety device by micro-contact on immersion heater positioning.

Basement :

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

. Electric power: 8kW in 3 / 400V + N + E.

. 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**








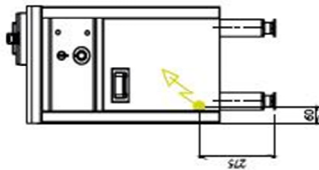
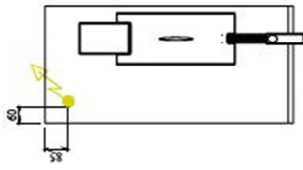
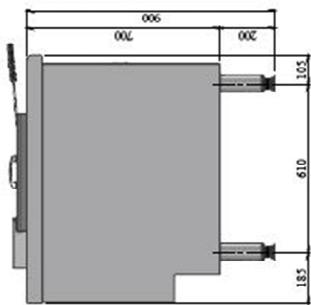
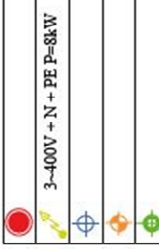
Additional large fryer basket

09138A

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

V01186



 <p>         Conexión gas          Gasanschluss          Gasanschluss          Conexión gas       </p>	 <p>         Conexión eléctrica          Elektr. conexão          Elektrische verbinding          Conexión eléctrica       </p>	 <p>         Opciones          Options          Aufträge          Opciones       </p>	 <p>         Conexión en caliente          Cold water connection          Kaltwasseranschluss          Conexión agua fría       </p>	 <p>         Conexión en caliente          Hot water connection          Heißwasseranschluss          Conexión agua caliente       </p>	 <p>         Conexión en advance          Softwater connection          Softwasseranschluss          Wassermilch (gefärbtes          Wasser) ≤ 3 bar-1.../7 F          Conexión agua blanda          ≤ 3 bar-1.../7 F       </p>	 <p>         Eco-label          Energieeffizienz          Energieeffizienz       </p>
						 <p>3-400V + N + PE P=8kW</p>
<p>v02706 PRO900-1/2E1FR0708-D</p>						



LES AUTHENTIQUES DE LA CUISSON

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