



FRYER - COLD ZONE

DRAIN TAP TO FRONT

Pro 900

Summary

Energy :

GAS

Code :

V03169

Designation :

G1FR28HR

Dimensions (W x D x H) :

425 x 900 x 900 mm

Power : 27 kW (gas)

Voltage/Electric p. : 1~230V+E/0,014

Weight :

DEVICE DESCRIPTION

General description

Chassis :

Support frame in AISI 304 stainless steel, thickness 15 to 30/10, assembled by high intensity electric welds and lower rear release for passage of cables and supply tubes.

Top :

Top (frame) in AISI 304 stainless steel, 30/10 thick, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in AISI 304 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Tank :

- . Capacity 28 liters in 18-10 stainless steel, thickness 25 and 20/10 with upper plume.
- . Cold zone and expansion zone.
- . Min-max oil level marks.
- . Removable retention grid at the bottom of the tank.
- . Chrome-plated drain valve on the front.
- . Lid in 18-10 stainless steel, 15/10 thick on stainless steel spring hinges for open hand, with stainless steel tube lever and insulating handle.

Heating :

- . Torch burners : Power 27 kW, in submerged stainless steel nozzles.
- . Secondary heat exchanger (patented) on the burnt gas circuit to optimize heat distribution.
- . Inter-ignition ramp with spark plug + flame presence. Electronic control thermostat with solid grease melting program at the start of the cycle.
- . Protected access limiting thermostat (230 ° C).
- . Double gas valve.
- . Electric ignition by spark plug powered in 230 V mono controlled with an on-off switch.
- . Digital thermometer.
- . Supply : 1 nickel-plated wire fries basket or 2 x 1/2 baskets.
- . Production: 60 kg / hour of frozen pre-cooked 6/6 fries.



Natural gas flow G20/20 :

2,86

Propane gas flow G31/37 :

2,1

OPTIONS

CODE








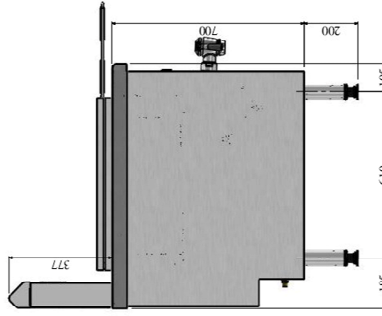







Fixed manifolds between fryer/filter for additional fryer (maxi 2 fryers)	V02612
Automatic lift for 1 large basket 1~230V+E /0,162 kW - fitted in factory	V01175
Automatic lift for 2 half baskets 1~230V+E /0,324 kW - fitted in factory	V01176
Drain tap to front replace door and filter tank	Included
Front electric socket 1~230V+E - fitted in factory	V02248
2 x 1/2 fryer baskets In place of 1 large basket	V02214
S/S rear panel fitted in factory - W : 415 x H : 645 mm	V01181

ACCESSORIES

CODE

Additional large fryer basket	00078A
Additional 1/2 fryer basket	00079A
S/S fish plate use in large basket only	F16062
S/S clip on plinth panels 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 Ausrüstung 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 Weichwasseranschluss Conexión agua suavizada ≤ 3bars-7°F Wasserzulauf (get. filtertes wasser) ≤ 3bars-7°F (GH) Conexión agua suavizada ≤ 3 bars-4.7°F</p>	 <p>Écoulement eaux usées sewage outflow Wasserzulauf desagüe</p>
				 + 2.50 m de cible électrique.		
     <p>Ø15x21 (1/2") 3~ 400 V + PE Ø 1.50mm²</p>						
<p>V03169-CE PRO900-1/2GI.FR28HR NORME GAZ</p>						



LES AUTHENTIQUES DE LA CUISSON

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