



**FRYER - COLD ZONE**

**WITH FILTRATION UNIT**

**Pro 900**

**Summary**

**Energy :**

**GAS**

**Code :**

**V03170**

**Designation :**

**G1FR28HR-MF**

**Dimensions (W x D x H) :**

**850 x 900 x 900 mm**

**Power : 27 kW (gas)**

**Voltage/Electric p. : 1~230V+E/0,162**

**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 stainless steel submersible nozzles.

. Secondary heat exchanger (patented) on the burnt gas circuit to optimize heat distribution.

. Interignition 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.

. DotaØon : 1 nickel-plated wire fries basket or 2 x 1/2 baskets.

- ProducØon : 60 kg / hour of frozen pre-cooked 6/6 fries.



**Natural gas flow G20/20 :**

2,86

**Propane gas flow G31/37 :**

2,10

**OPTIONS**

**CODE**








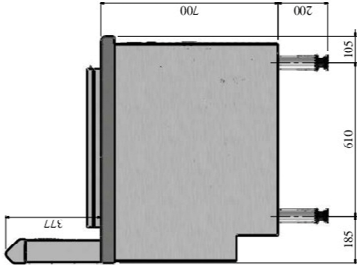
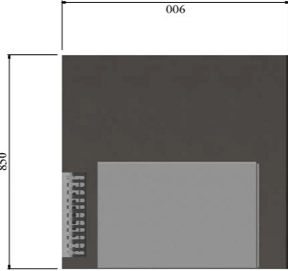
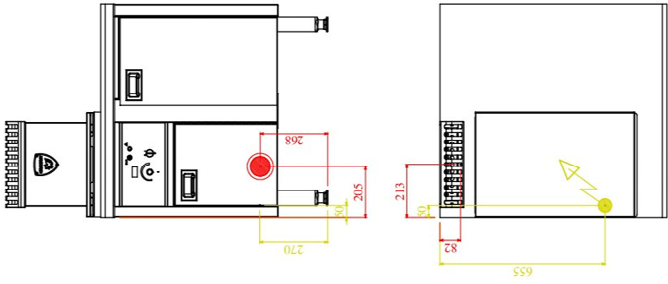






Automatic lift for 1 large basket 1~230V+E /0,162 kW - fitted in factory	V01175
Automatic lift for 2 half baskets 1~230V+E /0,324 kW - fitted in factory	V01176
Built in chips container GN1/1 x 200 mm removable perforated bottom sheet	V01150
Ceramic heat ramp 1~230V+E /1,5 kW - fitted in factory	V03381
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	V01182

**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	V01187



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica</p>	 <p>Options Optionen Aultraage 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 Wasserzulauf (gef. filtertes wasser) ≤ 3 bars-7°F Conexión agua ≤ 3 bars-4.7°F</p>	 <p>Écoulement eaux usées sewage outflow wasserablauf drenaje</p>	
						 + 2.59 m de câble électrique.	
		<p>Ø15x21 (1/2")</p>				<p>3 ~ 400 V + PE Ø 1.50mm<sup>2</sup></p>	
						<p>V03170 PRO900-G1FR28HR-MF</p>	



LES AUTHENTIQUES DE LA CUISSON

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