



**FRYER - COLD ZONE**

**WITH FILTRATION UNIT**

**Pro 900**

**Summary**

**Energy :**

**GAS**

**Code :**

**V03171**

**Designation :**

**MF-G1FR28HR**

**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 to keep it open, 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 program for melting solid fats 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 display 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.
- . Filtration module on the right



**Natural gas flow G20/20 :**

2,86








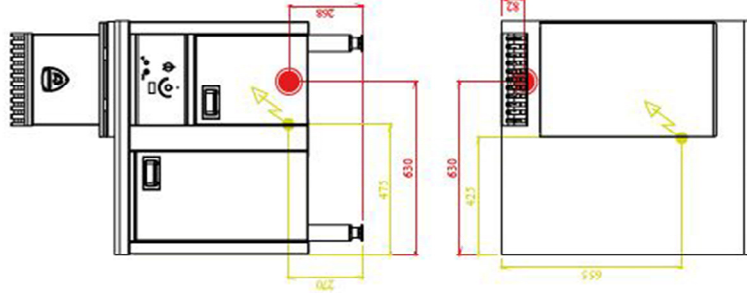
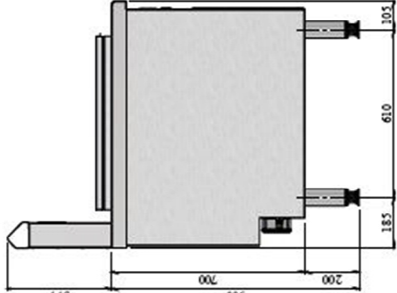
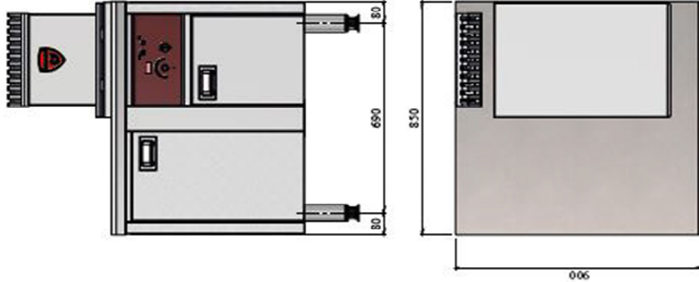





**Propane gas flow G31/37 :**

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>Conexion gas Gasanschluss Conexión gas</p>	 <p>Conexion electrica Electric connection Elektrische Verbindung Conexion electrica</p>	 <p>Opciones Options Aufträge Opciones</p>	 <p>Conexion en frio Cold water connection Kaltwasseranschluss Conexion agua fria</p>	 <p>Conexion en caliente Hot water connection Warmwasseranschluss Conexion agua caliente</p>	 <p>Conexion en altura High water connection Hohwasseranschluss Conexion agua caliente</p>	 <p>Equipament aux usses sewage outflow wasserablauf desage</p>
						
						
 <p>  Ø15x21 (1/2")   3~400V + PE + T Ø1.5mm<sup>2</sup>       </p> <p>V03171 PRO900-MF-G1EF28HR EVOLUTION</p>						



LES AUTHENTIQUES DE LA CUISSON

**CHARVET**

1170 rue principale - BP3 - 38850 Charavines - FRANCE

Tél: +33 (0)4 76 06 64 22 - info@charvet.fr

[www.charvet.fr](http://www.charvet.fr)



YouTube

