



BOILING PANS - BOILING PANS - DIRECT HEATING

CYLINDRICAL TANK

Pro 800

Summary

Energy :

GAS

Code :

V03574

Designation :

G1-MF-100-CD/C

Dimensions (W x D x H) :

850 x 800 x 900 mm

Power : 18 kW (gas)

Voltage/Electric P. : 1~230V+E

Weight :

APPLIANCE DESCRIPTION

General description

Chassis :

One-piece seam-welded AISI 304 stainless steel chassis, 1.5 to 3 mm thick.

Assembly by high intensity electric welding.

Top :

AISI 304 stainless steel top frame, 3 mm thick, with a 55 mm high edge and return to underside.

Legs :

200 mm high AISI 304 stainless steel legs, diam. : 60 mm. Adjustable PVC feet (0 / + 30).



Construction :

. 100L boiler AISI304 stainless steel, thick. 20/10 - diameter 500 x depth 530 mm, AISI316L stainless steel tank bottom, sloped bottom, removable stainless steel strainer, centered drain valve.

. AISI304 stainless steel cover th. 15/10 with spring-loaded hinge to keep it open and tube operating lever with insulating handle.

. Heating by enamelled steel multi-ramp burner, with pilot burner and safety thermocouple, controlled by a gas thermostatic valve (combining the power supply, ignition, flame monitoring and regulation functions).

. Electric ignition by spark (manual ignition always possible).

. Power: 18 kW gas + 0.01 kW in 1 / 230V + T.

Natural gas flow G20/20 :

Propane gas flow G31/37 :

OPTIONS

CODE








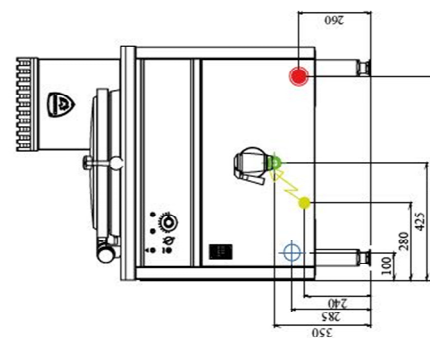
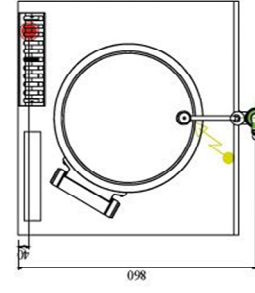
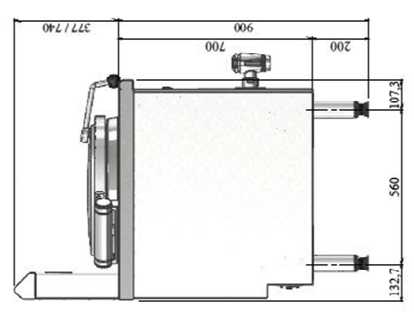
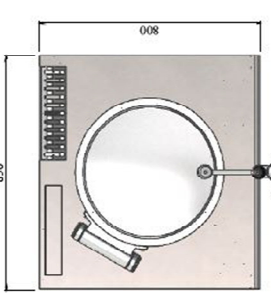
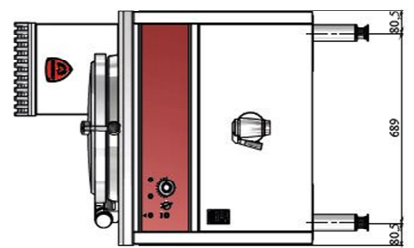
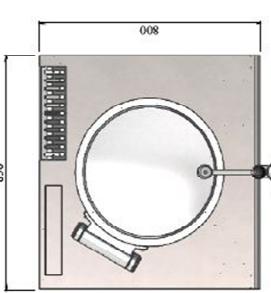





AISI 316 L tank - for saline and/or acid foods	V01433
Sequential regulation - 1~230V+E /0,008 kW	V00568
Counter balanced lid - in all position	Included
S/S rear panel fitted in factory - L : 415/840 x H : 645 mm	V01182
Mixer water tap CW/HW Ø 15x21 - swivel spout : 360°	V00561
Mixer water tap CW/HW Ø 15x21 - swivel spout : 180°	V01651
Hole cut to suit client's tap - tap supplied and fitted by client	V01292

ACCESSORIES

CODE

S/S clip on plinth panels - 170 mm for standard legs	V01187
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 <p> Conexión gas Gas connection Gasanschluss Conexión gas </p>	 <p> Conexión eléctrica Electric connection Elektrische Verbindung Conexión eléctrica </p>	 <p> Options Options Aufträge Opciones </p>	 <p> Conexión en fría Cold water connection Kaltwasseranschluss Conexión agua fría </p>	 <p> Conexión en caliente Hot water connection Warmwasseranschluss Conexión agua caliente </p>	 <p> Conexión en caliente Hot water connection Warmwasseranschluss Conexión agua caliente </p>	 <p> Ecoulement eaux usées sewage outflow wasserablauf desage </p>	
							
				<p>      </p> <p> Ø15X21 (1/2") 1~230V+PE - 1.5mm² </p> <p> Robinet de vidange-40x49 </p>		<p>V03574 PRO800-G1-MF-100-CD/C</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



YouTube

