



**OPEN CUPBOARD W.400 MM - FRYER 8 L. 14,5 KG/H**

**BRIDGE UNITS**

**Pro 700**

**Summary**

**Energy:**  
**ELEC**

**Code :**  
**V07076**

**Designation :**  
**40-B-E1FR8L**

**Dimensions (L x P x H) :**  
**400 x 700 x 900 mm**  
**Power : 7,5 kW (elec)**  
**Voltage/Electric p. : 3~400V+N+E/7,5**  
**Weight :**

**Device description**

**General description**

**Chassis :**  
Stainless steel sheet frame thickness 20/10.  
**Top :**  
20/10 stainless steel top AISI 304 in-line polishing with flanged edge 55 mm.  
**Feet :**  
Feet height 200 mm in tube AISI304 stainless steel, diameter 60 mm with adjustable PVC base (0 / +30).  
**General :**  
Thick stainless steel coating 12/10 AISI 304 (18-10).

**Natural gas flow G20/20 :**

**Propane gas flow G31/37 :**



**Above :**

. AISI304 deep-drawn tank with radiated stainless steel angles with cold zone, capacity 8 L, 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 with a capacity of 2.5 kg.
- . Heating by immersion heater - P.: 7.5 kW - removable for cleaning, controlled by switch and thermostat.
- . Indicator lights on the front.
- . Overheating safety device by limiting thermostat with manual reset and safety on positioning of the micro-contact immersion heater.

**Basement :**

- . Free bay with removable AISI 304 stainless steel floor fitted with slides for positioning the 17 L capacity drip tray + pivoting door.
- . Production capacity : 15.6 kg / h (frozen pre-cooked 6 x 6 fries).








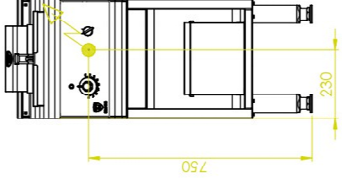
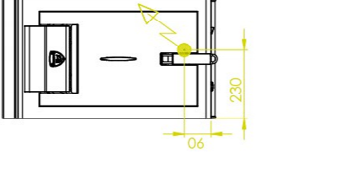
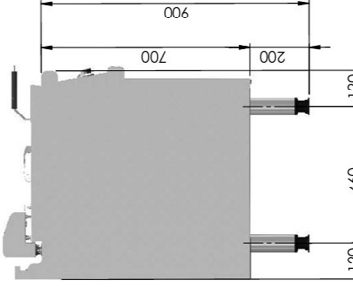
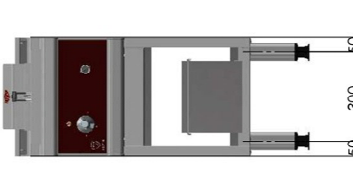





**OPTIONS** **CODE**

Open cupboard 400 - For all 400 mm bridge units	V07053
Hinged door - For open base	Included

**ACCESSORIES** **CODE**

S/S plinth clip on to legs - H : 170 mm for standard legs	V07082



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Optionen Ablaufgeräte 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 filtrada ≤ 3bars-7°F Wasserzulauf (gefiltertes wasser ≤ 3bars-7°F/3H) Conexión agua filtrada ≤ 3 bars-4.7°F</p>	 <p>Ecoulement eaux usées sewage outflow Wasserlauf desagüe</p>	
							  <p>3 ~ 400V + PE Ø1.50mm<sup>2</sup></p>   
<p><b>V07076</b> FRITTEUSE PRO700-40 E/JFR8L/BAIE</p>							



LES AUTHENTIQUES DE LA CUISSON

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