



FRYER - COLD ZONE

TANK + FILTER IN CUPBOARD

Pro 900

Summary

Energy :

GAS

Code :

V03648

Designation :

G1FR16

Dimensions (W x D x H) :

425 x 900 x 900 mm

Power : 16 kW (gas)

Voltage/Electric p. : 1~230V+E/0,02

Weight : 115kg

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).

Fire safety :

Do not place one of the fryers side by side with one or more of the following appliances: open fires, stone grills, woks, etc. (appliances with open burners) in order to prevent any risk of the oil igniting.

Deep fryer :

. Tank capacity 16 liters: in stainless steel 18-10 thickness 25 and 20/10, with upper plume.

. Cold zone and expansion zone.

. Minimum - medium - maximum oil level marks.

. Removable retention grid at the bottom of the tank.

. Drain tap in cupboard.

. Cover in 18-10 stainless steel, thickness 15/10, on a zinc-plated spring hinge to keep it open, and removable.

. 1 nickel-plated wire fries basket.

Heating :

. Torch burners, power 16 kW, in submerged stainless steel nozzles.

. Secondary heat exchanger (patented) on the flue gas circuit optimizing heat distribution.

. Ignition ramp and thermocouple safety.

. Limiting thermostat (220 ° C)

. Doubling of the gas inlet solenoid valve.



Natural gas flow G20/20 :

1,69

Propane gas flow G31/37 :

1,24

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

Drain tap to front replace door and filter tank

V01951

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

04062A

Additional 1/2 fryer basket

07590A

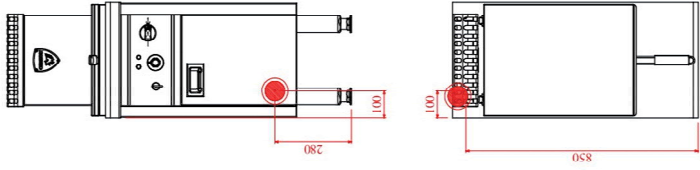
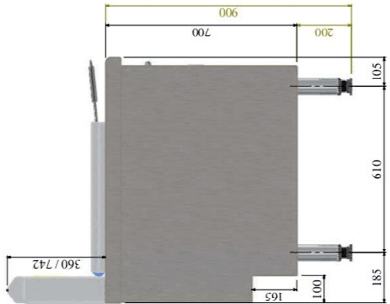
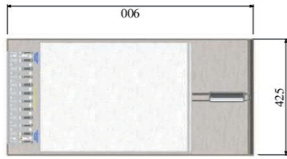
S/S fish plate use in large basket only

F02921

S/S clip on plinth panels H : 170 mm for standard legs

V01186



 Connexion gaz Gas connection Gasanschluss Conexión gas	 Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica	 Options Optionen Ausstattung Opciones	 Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría	 Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente	 Connexion eau adoucie Softened water connection Weichwasseranschluss Conexión agua suavizada ≤ 3bars-7°F Wasserzulauf (gefälltes wasser ≤ bars-ab 7°F) Conexión agua ≤ 3 bars-ab 7°F	 Ecoulement eaux usées sewage outflow wasserablauf desague
						
    Ø 15x21 (1/2") 1~230V + PE Ø 1.50mm²     V02291 PRO900-1/2G1FR16						



LES AUTHENTIQUES DE LA CUISSON

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