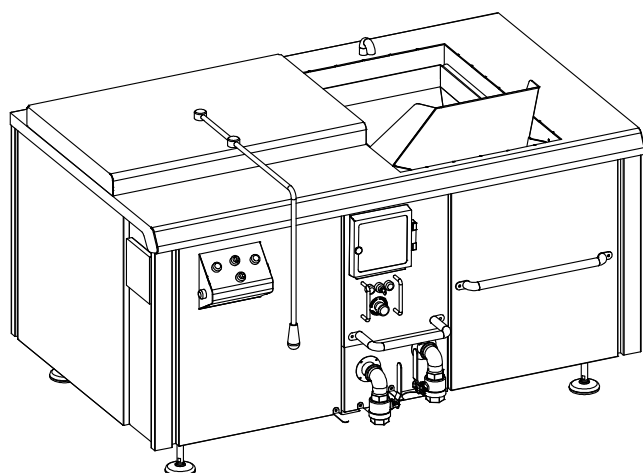




The reference in catering equipment

CR 250 ELEC
COOKER / CHILLER

UPC RANGE FRONT 1800



Description :

Cooking and pre-chilling of pasta, rice, vegetables
Cooking tank and chilling tank: 250 L each
Cooking tank in stainless steel 316 L
Bottom of tanks 30/10 thick
Counterbalanced lid in stainless steel
Cooking power heating: 30 KW
Water heating with immersed electrical heaters,
armoured and high performance
Automatic control of the water level in the cooking tank
Control with colour touch screen
Control of the process: Manual or with programmable recipes.
Automatic management of water temperature in tanks
Tilting baskets: perforated Ø 1,5 mm, capacity 100 L
Dry products loading: 15 to 20 Kg
Front unloading: Height 850 mm
Overflow brought to ground floor on front
Stainless steel valve 40/49

Characteristics :

External dimensions : 1800 x 1200 x 950 mm
Stainless steel 18/10
Top with flanging edges 30/10 thickness
Flanging front corner radius 20
Pre-equipment for energy optimizer

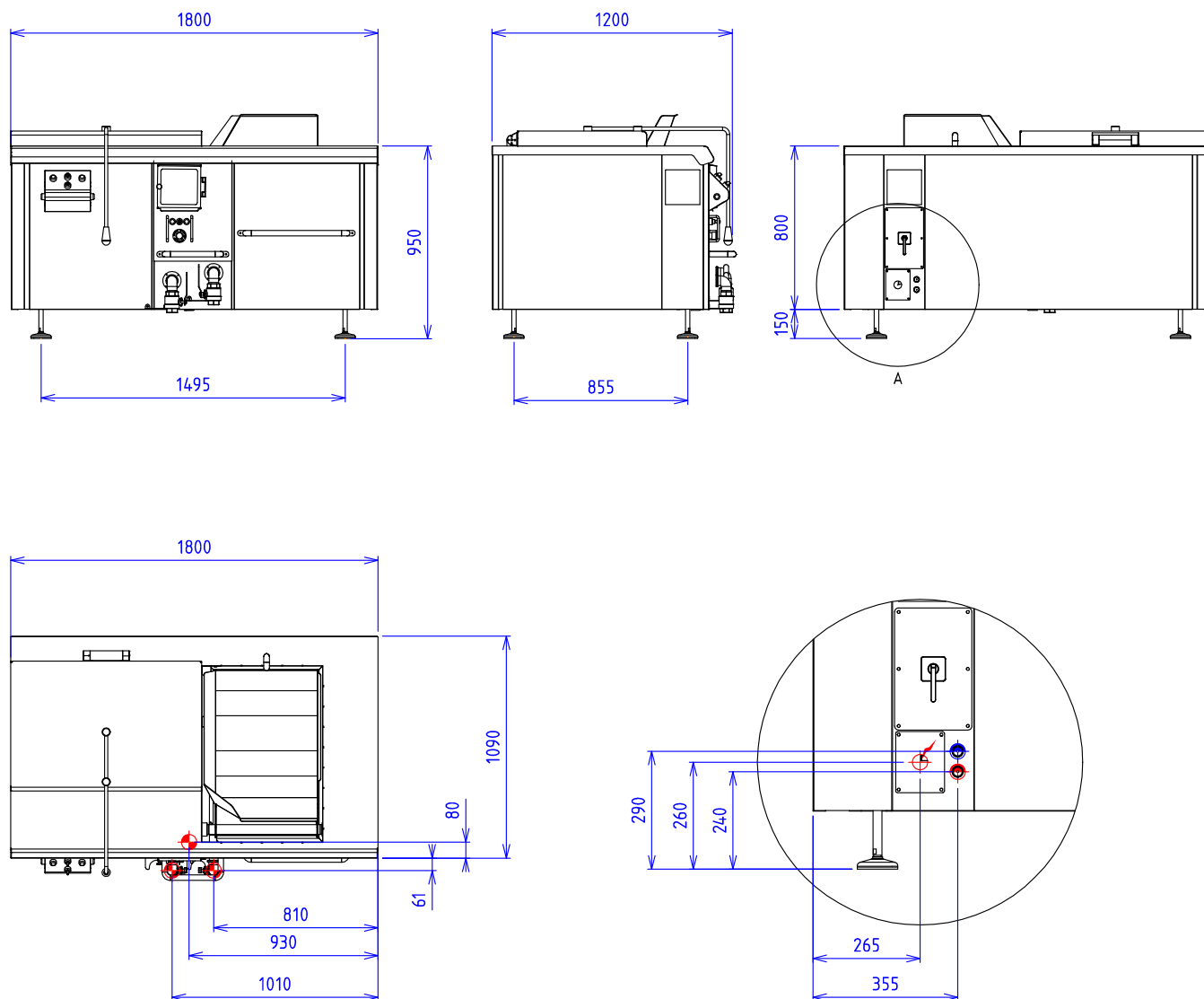
Specifications :

Tilting with electric jacks
IP66 protection rating without maintenance
Integration warranting a total protection
against external aggressions.
Tilting control allowing reliability during process,
ergonomics, hygiene and security by stopping
baskets in any position when being tilted.




Options :

Offset control box to fit to a wall
GN 2/1 tray holder, folding

CR 250 ELEC COOKER / CHILLER



ELEC :  Electric power 32 KW Elec fitting: 400 V x 3 phases + N + G

WATER :  Hot or cold water fitting: 20/27, 2/3 bar max.
 Cold or chilled water fitting: 20/27, 2/3 bar max.
 Drainage: 2 valves 40/49 – 1 overflow 40/49

Electrical devices standard to the norm EN 60-335

The emblems, descriptions and diagrams of this documentation are given for your information and could be modified without notice.



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