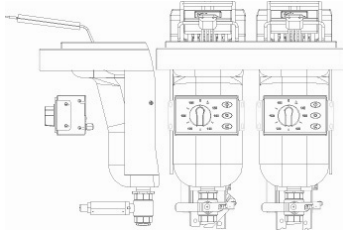


“Product Passport” for the Elegance S422 model

Ref: SB422.01.07

Execution of this model:



- Split pot built-in fryer with two independent control panels
- Connection box of the heating elements made of coated die-cast aluminium, oil and water proof
- Easy to operate control panels with simple knob and 4 control lights
- Selection of the frying temperature by steps of 5°C, from 150°C up to 190°C
- Integrated fat melting cycle
- Standby function (energy-saving)
- Precise temperature control of +/- 1°C by a thermocouple
- Electronic safety thermostat with an independent circuit
- Deep drawn frying pot
- Heating elements with special draining and cleaning position
- 24V components on the operating side
- Separate high tension connection box pre-mounted on a drawer
- Two oil receptacles with coarse and fine filters
- Two stainless steel baskets
- Level of protection IPX 5

Technical specifications:

- Economic power consumption: 2 x 7,5 kW – 4 Watt per cm²
- High power consumption I: 2 x 9 kW – 5 Watt per cm²
- High power consumption II: 2 x 11 kW – 6 Watt per cm²
- Tension: 2 x 3NAC400V 50/60Hz
- Fuse rating for 2 x 7,5 kW power: 2 x 3 x 16 A
- for 2 x 9 kW power: 2 x 3 x 16 A
- for 2 x 11 kW power: 2 x 3 x 20 A
- Supply line: 2 x 3L+N+PE
- Net weight without options: 56 kg
- Capacity of basket: 2 x 1,25 kg
- Recommended basket load: 2 x 0,9 kg
- Output per hour: 2 x 17 – 22 kg frozen French fries
- 2 x 20 – 25 kg pre-cooked French fries

Measurements:

- Width: 397,5 mm
- Depth: 650 mm
- Oil content: 2 x 7,5 – 9 lt.

Detailed measurements and AutoCad drawings are separately available.

Optional extras:

- Fully integrated oil pump and filtration system
- The optional extra can only be delivered mounted, no separate delivery.