

“Product Passport” for the Profi 10 model

Ref: Profi10.01.07

Execution of this model:



- Full pot table top fryer, single control panel with simple knob
- The ideal fryer for the catering service, butchers shop, snack bar or bakery
- Fryer with an extra large GN 1/1 frying pot, appropriate to fry chicken, “Wiener Schnitzel” or doughnuts
- Removable frying pot even if fitted with a drain valve for easy cleaning and maintenance
- Control lamps supervise temperatures and mains connection
- Integrated fat melting cycle
- Standby function (energy-saving)
- Selection of temperature by steps of 5°C, from 150°C up to 190°C
- Precise temperature control of +/- 1°C by a thermocouple
- Electronic working and safety thermostat
- Special draining position
- Special decanting zone which ensures first quality frying and best efficiency
- Delivered with one frying basket
- Level of protection IPX 1

Technical specifications:

- Economic power consumption: 6,9 kW
- High power consumption 9,2 kW
- Tension: 3NAC400V 50/60Hz
- Fuse rating for 6,9 kW power: 3 x 10 A
- for 9,2 kW power: 3 x 25 A
- Supply line: 3L+N+PE
- Net weight: 20,5 kg
- Capacity of basket: 2 x 1 kg
- Recommended basket load: 2 x 0,75 kg
- Output per hour: 19 – 22 kg frozen French fries
- 20 – 25 kg pre-cooked French fries
- 10 – 12 kg chicken
- 60 – 70 „Wiener Schnitzel”
- 12 – 14 kg doughnuts, deep frozen

Measurements:

- Width: 540 mm
- Depth: 475 mm
- Height: 300 – 456 mm
- Oil content: 12 – 15 lt.

Optional extras:

- Fritoil filter, finely meshed filter for oil cleaning