

## “Product Passport” for the Profi 6+6 model

Ref: Profi6+6.01.07

### Execution of this model:



- Split pot table top fryer with two independent control panels with simple knob
- 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 the frying 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
- Integrated protection against running without oil
- Special draining position
- Special decanting zone which ensures first quality frying and best efficiency
- Delivered with two frying baskets
- Level of protection IPX 1

### Technical specifications:

- |                            |  |
|----------------------------|--|
| - Power:                   | 2 x 4,6 kW                             |
| - Tension:                 | 2 x 2NAC400V 50/60Hz                   |
| - Fuse rating:             | 2 x 2 x 10 A                           |
| - Supply line:             | 2 x 2L+N+PE                            |
| - Net weight:              | 21,5 kg                                |
| - Capacity of basket:      | 2 x 1 kg                               |
| - Recommended basket load: | 2 x 0,75 kg                            |
| - Output per hour:         | 2 x 12 – 14 kg frozen French fries     |
|                            | 2 x 13 – 16 kg pre-cooked French fries |

### Measurements:

- |                |               |
|----------------|---------------|
| - Width:       | 540 mm        |
| - Depth:       | 475 mm        |
| - Height:      | 300 – 456 mm  |
| - Oil content: | 2 x 5 – 7 lt. |

### Optional extras:

- Fritoil filter, finely meshed filter for oil cleaning