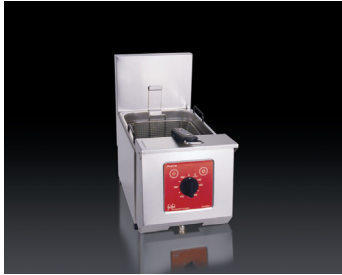


“Product Passport” for the Profi 6 model

Ref: Profi6.01.07

Execution of this model:



- Full pot table top fryer
- Easy to operate control panel 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 one frying basket
- Level of protection IPX 1

Technical specifications:

- Power: 4,6 kW
- Tension: 2NAC400V 50/60Hz
- Fuse rating: 2 x 10 A
- Supply line: 2L+N+PE
- Net weight: 11,5 kg
- Capacity of basket: 1 kg
- Recommended basket load: 0,75 kg
- Output per hour: 12 – 14 kg frozen French fries
13 – 16 kg pre-cooked French fries

Measurements:

- Width: 270 mm
- Depth: 475 mm
- Height: 300 – 456 mm
- Oil content: 5 – 7 lt.

Optional extras:

- Fritoil filter, finely meshed filter for oil cleaning