

“Product Passport” for the Profi 8+8 model

Ref: Profi8+8.01.07

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
- Available with two large or four small frying baskets
- Level of protection IPX 1

Technical specifications:

- Power: 2 x 6,9 kW
- Tension: 2 x 3NAC400V 50/60Hz
- Fuse rating: 2 x 3 x 10 A
- Supply line: 2 x 3L+N+PE
- Net weight: 26 kg
- Capacity of basket: 2 x 1,5 kg
4 x 0,75 kg
- Recommended basket load: 2 x 1 kg
4 x 0,5 kg
- Output per hour: 2 x 19 – 22 kg frozen French fries
2 x 20 – 25 kg pre-cooked French fries

Measurements:

- Width: 720 mm
- Depth: 475 mm
- Height: 300 – 456 mm
- Oil content: 2 x 8 – 9,5 lt.

Optional extras:

- Fritoil filter, finely meshed filter for oil cleaning