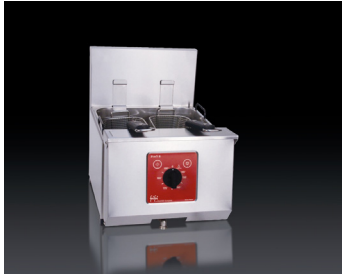


## “Product Passport” for the Profi 8 model

Ref: Profi8.01.07

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

### Technical specifications:

- Power: 6,9 kW
- Tension: 3NAC400V 50/60Hz
- Fuse rating: 3 x 10 A
- Supply line: 3L+N+PE
- Net weight: 14,5 kg
- Capacity of basket: 1 x 1,5 kg  
2 x 0,75 kg
- Recommended basket load: 1 x 1 kg  
2 x 0,5 kg
- Output per hour: 19 – 22 kg frozen French fries  
20 – 25 kg pre-cooked French fries

### Measurements:

- Width: 360 mm
- Depth: 475 mm
- Height: 300 – 456 mm
- Oil content: 8 – 9,5 lt.

### Optional extras:

- Fritoil filter, finely meshed filter for oil cleaning