

## Passport basic <sup>plus</sup> 422



### Execution of this model :

- Split pot free standing fryer with two independent control panels
- Connection box of the heating elements made of coated die-cast aluminium, oil and water proof
- Easy to operate control panel with simple knob and 4 control lights
- Selection of the frying temperature in steps of 5°C, from 150°C up to 190°C
- Additional temperature control between 80 and 140 for the "Cooking Systems with Oil"
- Integrated fat melting cycle
- Standby function (energy-saving)
- Precise temperature control of +/- 1°C by a thermocouple
- Electronic safety thermostat with an independent circuit
- Deep drawn frying pot
- Heating elements with special draining and cleaning position
- 24V components on the operating side
- Separate high tension connection box in the back of the fryer
- Two oil receptacles with coarse and fine filters
- Two stainless steel baskets
- Level of protection IPX 5

### Technical specifications :

- |                                     |   |
|-------------------------------------|---|
| ▪ Economic power consumption:       | 2 x 7,5 kW – 4 Watt per cm <sup>2</sup>                         |
| ▪ High power consumption I:         | 2 x 9 kW – 5 Watt per cm <sup>2</sup>                           |
| ▪ High power consumption II:        | 2 x 11 kW – 6 Watt per cm <sup>2</sup>                          |
| ▪ Tension:                          | 2 x 3NAC400V 50/60Hz  |
| ▪ Fuse rating for 2 x 7,5 kW power: | 2 x 3 x 16 A  |
| for 2 x 9 kW power:                 | 2 x 3 x 16 A  |
| for 2 x 11 kW power:                | 2 x 3 x 20 A  |
| ▪ Supply line:                      | 2 x 3L+N+PE   |
| ▪ Net weight without Options:       | 81 kg   |
| ▪ Capacity per basket:              | 1,25 kg   |
| ▪ Recommended basket load:          | 0,9 kg  |
| ▪ Output per hour:                  | 2 x 17 – 22 kg frozen chips<br>2 x 20–25 kg coolly stored chips |

### Measurements :

- |                   |                 |
|-------------------|-----------------|
| ▪ Width:          | 397,5 mm        |
| ▪ Depth:          | 650 mm          |
| ▪ Working height: | 850 – 900 mm    |
| ▪ Total height:   | 943 – 993 mm    |
| ▪ Oil content:    | 2 x 7,5 – 9 lt. |

### Optimal extras :

- Fully integrated oil pump and filtration system
- The optional extra can only be delivered mounted, no separate delivery.