

Passport profi^{plus} 10



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 frying temperature by steps of 5°C, from 150°C up to 190°C
- Additional temperature control between 80 and 140 for the "Cooking Systems with Oil"
- 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 basket
- Level of protection IPX 3

Technical specifications :

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|---------------------------------|-----------------------------|
| ▪ Economic power consumption: | 6,9 kW |
| ▪ High power consumption | 9,2 kW |
| ▪ Tension: | 3NAC400V 50/60Hz |
| ▪ Fuse rating for 6,9 kW power: | 3 x 10 A |
| for 9,2 kW power: | 3 x 25 A |
| ▪ Supply line: | 3L+N+PE |
| ▪ Net weight: | 20,5 kg |
| ▪ Capacity per basket: | 0,75 kg |
| ▪ Recommended basket load: | 0,5 kg |
| ▪ Output per hour: | 19 – 22 kg frozen chips |
| | 10 – 12 kg chicken |
| | 60 – 70 „Wiener Schnitzel“ |
| | 12 – 14 kg frozen doughnuts |

Measurements :

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|----------------|--------------|
| ▪ Width: | 540 mm |
| ▪ Depth: | 475 mm |
| ▪ Height: | 300 – 456 mm |
| ▪ Oil content: | 12 – 15 lt. |

Optional extras :

- Fritoil filter, finely meshed filter for oil cleaning
- Large 1/1 GN grid, for doughnuts or chicken