

Passport basic ^{plus} 211



Execution of this model :

- Full pot free standing fryer with single control panel
- 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
- Oil receptacle with coarse and fine filters
- One stainless steel basket
- Level of protection IPX 5

Technical specifications :

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|---------------------------------|---|
| ▪ Economic power consumption: | 7,5 kW – 4 Watt per cm ² |
| ▪ High power consumption I: | 9 kW – 5 Watt per cm ² |
| ▪ High power consumption II: | 11 kW – 6 Watt per cm ² |
| ▪ Tension: | 3NAC400V 50/60Hz |
| ▪ Fuse rating for 7,5 kW power: | 3 x 16 A |
| for 9 kW power: | 3 x 16 A |
| for 11 kW power: | 3 x 20 A |
| ▪ Supply line: | 3L+N+PE |
| ▪ Net weight without Options: | 47 kg |
| ▪ Capacity of basket: | 1,25 kg |
| ▪ Recommended basket load: | 0,9 kg |
| ▪ Output per hour: | 17 – 22 kg frozen chips
20 – 25 kg coolly stored chips |

Measurements :

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|-------------------|--------------|
| ▪ Width: | 197,5 mm |
| ▪ Depth: | 650 mm |
| ▪ Working height: | 850 – 900 mm |
| ▪ Total height: | 943 – 993 mm |
| ▪ Oil content: | 7,5 – 9 lt. |

Optimal extras :

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