Cooking Systems with Oil

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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 :

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 :

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

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