Cooking Systems with Oil

frifri aro SA
Chemin de St. Joux 7
CH-2520 La Neuveville
Tel +41 32 752 46 52
Fax +41 32 752 46 88
sales@frifri.com
www.frifri.com

Passport profi plus 6

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 one frying basket
- Level of protection IPX 3

Technical specifications :

Power:	4,6 kW
Tension:	3NAC400V 50/60Hz
Fuse rating:	2 x 10 A
Supply line:	2L+N+PE
Net weight:	11,5 kg
Capacity of basket:	0.75 kg
Recommended basket load:	0,5 kg
Output per hour:	12 – 14 kg frozen chips 13 – 16 kg coolly stored chips

Measurements :

Width :	270 mm
Depth :	475 mm
Height :	300 – 456 mm
Oil content :	5 – 7 lt.

Optional extras :

- Fritoil filter, finely meshed filter for oil cleaning

European Service
and Logistics
Center frifri
Hauptsrasse 196
D-79739 Schwörstadt
Tel +49 7762 - 805700
Fax +49 7762 - 805702