Cooking Systems with Oil

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Passport profi plus 8

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 large or two small frying basket
- Level of protection IPX 3

Technical specifications :

Power:	6,9 kW
Tension:	3NAC400V 50/60Hz
Fuse rating:	3 x 10 A
Supply line:	3L+N+PE
Net weight:	14,5 kg
Capacity of the small basket:	0,5 kg
Recommended basket load:	0.35 kg
Output per hour:	19 – 22 kg frozen chips 20 – 25 kg coolly stored chips

Measurements :

Width:	360 mm
Depth:	475 mm
Height:	300 – 456 mm
Oil content:	8 – 9,5 lt.

Optional extras :

- Fritoil filter, finely meshed filter for oil cleaning

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