

“Product Passport” for the Basic 311 model

Ref: YF311.01.07

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 by steps of 5°C, from 150°C up to 190°C
- 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 large or two small stainless steel baskets
- Level of protection IPX 5

Technical specifications:

- Economic power consumption: 11,4 kW – 5 Watt per cm²
- High power consumption I: 15 kW – 6,5 Watt per cm²
- Tension: 3NAC400V 50/60Hz
- Fuse rating for 11,4 kW power: 3 x 20 A
- for 15 kW power: 3 x 25 A
- Supply line: 3L+N+PE
- Net weight without options: 57 kg
- Capacity of baskets: 1 x 1,5 kg
- 2 x 0,75 kg
- Recommended basket load: 1 x 1 kg
- 2 x 0,5 kg
- Output per hour: 27 – 32 kg frozen French fries
- 30 – 35 kg pre-cooked French fries

Measurements:

- Width: 297,5 mm
- Depth: 650 mm
- Working height: 850 – 900 mm
- Total height: 943 – 993 mm
- Oil content: 12,5 – 14,5 lt.

Optional extras:

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