

## “Product Passport” for the Basic 411 model

Ref: YF411.01.07

### 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: 15 kW – 4 Watt per cm<sup>2</sup>
- High power consumption I: 18 kW – 5 Watt per cm<sup>2</sup>
- High power consumption II: 22 kW – 6 Watt per cm<sup>2</sup>
- Tension: 3NAC400V 50/60Hz
- Fuse rating for 15 kW power: 3 x 25 A
- for 18 kW power: 3 x 32 A
- for 22 kW power: 3 x 32 A
- Supply line: 3L+N+PE
- Net weight without options: 72 kg
- Capacity of baskets: 1 x 2,5 kg
- 2 x 1,25 kg
- Recommended basket load: 1 x 1,65 kg
- 2 x 0,9 kg
- Output per hour: 34 – 44 kg frozen French fries
- 40 – 50 kg pre-cooked French fries

### Measurements:

- Width: 397,5 mm
- Depth: 650 mm
- Working height: 850 – 900 mm
- Total height: 943 – 993 mm
- Oil content: 17 – 20,5 lt.

### Optional extras:

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