

Deep Fat Fryer 2X9-10 L

Model: EVO-2525 • Article no: 8434M

Power supply: 440V 3Ph ~50/60Hz

The fryer is made entirely in stainless steel with a strong, 1.5 mm thick, seamless pressed stainless steel oil tank. It is tested to satisfy the heavy use and demanding safety standards required at sea.

The fryer is provided with a security system that deactivates the unit when opening the tap and washing the heating element. The rounded edges, corners, and the hinged construction of the stainless steel heating elements facilitate cleaning. The drain with a cold zone for waste recovery is located in the cabinet and provided with a ball-type drain valve with a security lock.

The thermostat probe is fixed to the heating element, which means quick response and precise temperature control. Using a "standby mode" reduces oil temperature, automatically saving both oil and electricity.

According to Solas rules, the connection points can be used directly in the unit or use the separate 4-wire Solas security cord delivered with the machine.

An automatic basket lift and a recycling pump with a micro-filter are available as optional extras.

MAIN FEATURES

- High Output
- Excellent Frying Results
- Energy And Oil Saving
- Insulated Execution
- Precise Temperature Control
- Easy To Clean
- Protection Class IP X5
- Manufactured Acc. To Solas Recommendations

EVO-2525, 8434M
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Subject to change without notice.
For correct installation, refer to installation manual.

Technical data

Certifications & regulations

In complience with SOLAS	Yes

Dimensions & weight

Width, net (mm)	496
Depth, net (mm)	600
Height, net (mm)	900
Weight, net (kg)	59
Weight, gross (kg)	68
Volume, net (m3)	0.27
Volume, gross (m3)	0.35

Electric

Voltage (V)	440
Phase	3
Has neutral	No
Frequency (Hz)	50, 60
Loading (kW)	14.4
Max Amps in Phase (A)	19
Plug type	None

Functions & appearance

Capacity (L)	20
Frying capacity, chips (kg/h)	50
Marine feet	Yes
Installation, type	Floor Model
Noise level < (dB)	70

General data

Country of origin	Switzerland
Variant Model Number	EVO-2525

Included in delivery

Lid, frying basket and oil bucket with filter.

Loipart AB (HQ), **Sweden**
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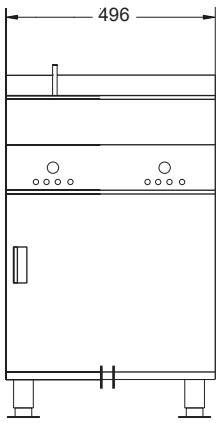
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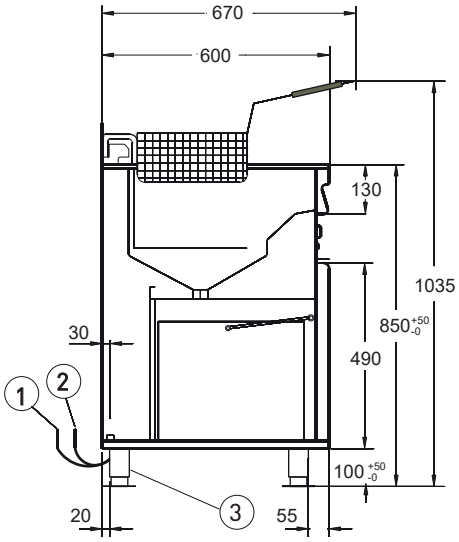
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DIMENSIONS

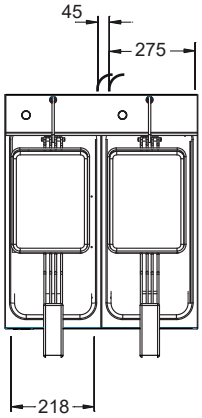
FRONT



SIDE

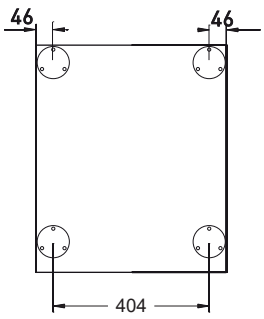


TOP

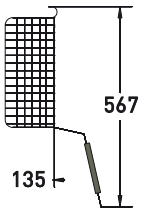


1. Electrical connection
2. Solas security connection
3. Marine foot

BOTTOM



BASKET



DETAIL MARINE FEET

adjustable in 50 mm steps:

