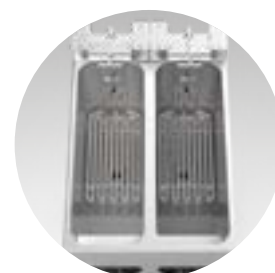
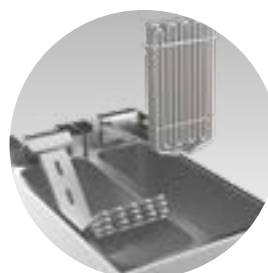


THE CORE 2200(T)

TECHNICAL DATA SHEET

Technical data

Model / Type	CORE2200	CORE2200T
Reference	8510	8515
Tank	2x 7-8 litres	2x 7-8 litres
Dimensions*	400x600x850/900	400x600x850/900
Baskets*	158x285x135	158x285x135
Production capacity	38-46kg/h	46-54kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	18 kW
Current	20A	26A
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight	72kg	72kg
Power cable	2.5m	2.5m
Remark	Supplied without plug	Supplied without plug



* Width x Depth x height (mm)

More informations on valentine.ch

THE CORE 2200(T)

TECHNICAL DATA SHEET

Features and benefits

- Electromechanical thermostat
- Temperature control knob
- Integrated Sicotronic interface
- Intelligent adjustment for optimized performance and precise temperature control.
- Maximum insulation to optimize efficiency and heat retention, with minimal energy loss.
- Fry tank with a cold zone for waste collection below the heating element, slowing down oil degradation.
- Thermostat suitable for cleaning with water (95°C). Rounded corners and a pivoting heating element with an intermediate stop position allow for easy cleaning.
- «MELT» Position: melts solid fat without burning it.
- High-quality components and finishes to meet the highest standards.
- Fully stainless steel, strong and durable
- Adjustable height: 850–900 mm
- Turbo option, ideal for frying frozen foods.
- Swiss Made: manufactured at our factory in Romanel-sur-Morges.
- IPX4 Rating / 2-year warranty / 20-year availability of spare parts.

Options

- Built-in installation
- Turbo
- 2 Cables
- Other voltages available on request

Accessories

- Fine meshed basket
- Microfilter with support
- Fish grid
- Draining rack

Certifications

- CB, UL

Technical drawings (mm)

