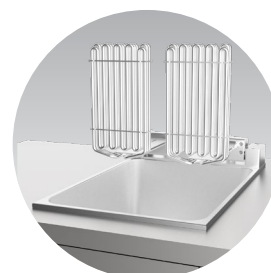
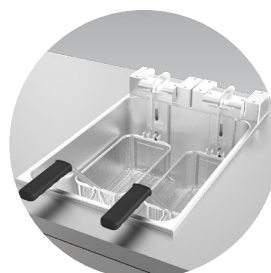
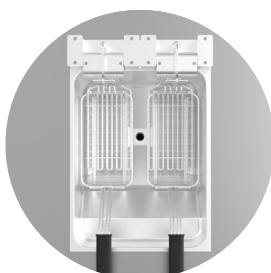
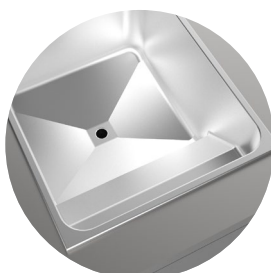


# THE CORE 600-E

## TECHNICAL DATA SHEET

### Technical data

Model / Type	<b>CORE600-E</b>
Reference	8560-E
Tank	25-28 litres
Dimensions*	See drawing
Baskets*	255x285x135
Production capacity	57-68kg/h
Voltage	3N400V
Heating power	22 kW
Current	32A
Heating element	2
Temperature range	95°C – 190°C
Protection index	IPX4
Net weight	72kg
Power cable	5m
Remark	Supplied without plug



\* Width x Depth x height (mm)

More informations on [valentine.ch](http://valentine.ch)

# THE CORE 600-E

## 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
- Swiss Made: manufactured at our factory in Romanel-sur-Morges.
- IPX4 Rating / 2-year warranty / 20-year availability of spare parts.

### Accessories

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

### Certifications

- CB, UL

### Technical drawings (mm)

