THE CORE SMART 2525(T) TECHNICAL DATA SHEET



Technical data

Model / Type	CORE SMART 2525	CORE SMART 2525T
Reference	8750	8755
Tank	2x 9-10 litres	2x 9-10 litres
Dimensions [*]	500x600x850/900	500x600x850/900
Basket*	2x 202x285x135	2x 202x285x135
Production capacity	40-52kg/h	56-72kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	22 kW
Current	20A	32A
Heating element	2	2
Temparature range	95°C – 190°C	95°C – 190°C
Protection index	IPX5	IPX5
Net weight	78kg	78kg
Power cable	2.5m	2.5m
Remark	Supplied without plug	Supplied without plug







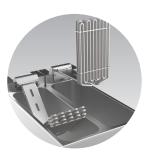














^{*} Width x depth x height (mm)

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Features and benefits

- Precise cooking thanks to electronic control with +/-1°C accuracy.
- 2x 6 fully customisable programmes: individual adjustment of temperature, time and name for each programme.
- FrySmart Technology™ Advanced oil-absence detection for enhanced safety and extended heating element lifespan.
- ECO mode: automatic optimisation of consumption during prolonged inactivity, with adjustable time and temperature.
- MELT mode: allows solid fat to be melted gently, without the risk of overheating or burning.
- CLEAN mode: for hot cleaning with water and alkaline degreasers (e.g. Pastigras).
- · Integrated Sicotronic interface.
- · Integrated smart key for testing the safety system.
- · PWM regulator with protection against overheating.
- Removable cartridge-style electrical connection box, simplifying servicing, especially for built-in fryers.
- · Maximum insulation to optimise efficiency and heat, with minimal energy loss.
- Tank with cold zone for waste recovery under the heating element, slows down oil degradation.
- \cdot Easy cleaning: rounded corners and swivel heating

- element with locking mechanism.
- · Made entirely of stainless steel, solid and durable
- · Height adjustable H850-900mm
- Swiss Made: manufactured in our factory in Romanelsur-Morges.
- IPX5 rating / 2-year warranty / 20 years of spare parts.

Options

- · Automatic basket lifting system (2 positions)
 Automatic lift at end of program
- Pump system: filtration through metal filter and microfilter. Daily filtration extends oil life.
- · Built-in
- · Turbo (ideal for frying frozen foods)
- · 2 cables
- · Other voltages on request

Accessoires

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

Certificats

· CB, UKCA, UL, SABER, DNV-GL

Technical drawings (mm)



