

TECHNICAL DATA SHEET

EVO250 (T) WITH BASKET LIFT AND PUMP



TECHNICAL DATA

Model / Type	EV0250-LPST	EV0250T-LPST
Reference	8420-LPST	8425-LPST
Pan (litres)	9-10	9-10
Dimensions (mm)		
Width	250	250
Depth	600	600
Height	850-900	850-900
Basket	202x285xH135	202x285xH135
Production	20-26	28-36
capacity (kg/h)		
Voltage	3N400V	3N400V
Kilowatts	7.2 kW	11 kW
Fuses	10A	16A
Heating element	1	1
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight (kg)	49	50
Power cable (m)	2.50	2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- The automatic basket lift with an electronic timer allows a perfect and regular cooking result, each portion is a success!
- Oil filtration pump: the oil is filtered twice before being pumped back into the pan. A daily oil filtering results in a longer lifecycle of the oil.
- 100% stainless steel construction, strong and sustainable.
- · High quality components and finish to meet the highest expectations.
- · Maximum efficiency with the dialogue system which optimizes cooking.
- · Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- · Pan with cold zone under the heating element for waste recover and oil saving.
- · Thermostat suitable for cleaning with water (95 °C).
- Easy cleaning and optimum hygiene thanks to the rounded corners and the heating element pivoting upwards with intermediate level.
- · Eco position: to melt solid fat without burning it.
- · Turbo option, ideal for frying frozen food.
- · Swiss Made: manufactured in our factory in Romanel-sur-Morges
- IPX4 index / 2-year warranty / 20-year spare parts

OPTIONS

- Without oil filtration pump
- Computer
- · Built-in
- · Turbo
- Sicotronic
- Marine
- Castors H850 or H900
- · Other voltages on request

ACCESSORIES

- · Fine meshed basket
- Fish grid
- · Draining rack

CERTIFICATIONS

· CB, DNV-GL, UL



DETAIL IMAGES



TECHNICAL DRAWINGS

