

TECHNICAL DATA SHEET

EVO600-ELP BUILT-IN, BASKET LIFTS AND PUMP



Illustration picture EVO400-E

TECHNICAL DATA

Model / Type	EVO600-ELP
Reference	8450-ELP
Pan (litres)	25-28
Dimensions (mm)	See on back
Width	
Depth	
Height	
Basket	255x285xH135
Production capacity (kg/h)	57-68
Voltage	3N400V
Kilowatts	21.6 kW
Fuses	32A
Heating element	3
Temperature range	95°C – 190°C
Protection index	IPX4
Net weight (kg)	67
Power cable (m)	2.50
Remark	Without plug

FEATURES AND BENEFITS

- This model is only sold with lifts and pump for a safe use.
- The automatic basket lift (2 lifts) 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.
- Maximum output thanks to the dialogue system which optimizes cooking.
- Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- Pan with cold zone under the heating elements to collect food particles, helps slowing down the degradation of the oil.
- 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.
- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.
- IPX4 index / 2-year warranty / 20-year spare parts.

OPTIONS

- With oil filtration pump and Slcotronic
- Marine built-in with oil filtration pump

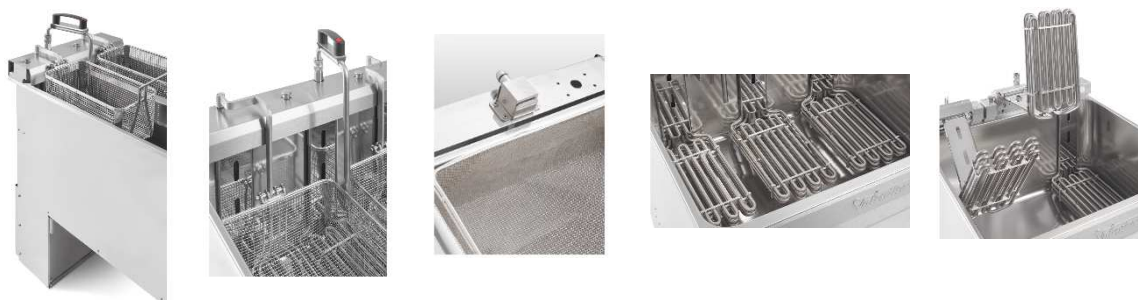
ACCESSORIES

- 1 large basket (synchronised lifts)
- Fish grid
- Draining rack

CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS

