

## TECHNICAL DATA SHEET

### EVO400 (T) COMPUTER, BASKET LIFTS AND PUMP



#### TECHNICAL DATA

| Model / Type               | EVO400-VCLP  | EVO400T-VCLP |
|----------------------------|--------------|--------------|
| Reference                  | 8440-VCLP    | 8445-VCLP    |
| Pan (litres)               | 15- 18       | 15- 18       |
| Dimensions (mm)            |              |              |
| Width                      | 400          | 400          |
| Depth                      | 600          | 600          |
| Height                     | 850-900      | 850-900      |
| Basket                     | 158x285xH135 | 158x285xH135 |
| Production capacity (kg/h) | 38-46        | 52-64        |
| Voltage                    | 3N400V       | 3N400V       |
| Kilowatts                  | 14.4 kW      | 22 kW        |
| Fuses                      | 20A          | 32A          |
| Heating element            | 2            | 2            |
| Temperature range          | 60°C – 190°C | 60°C – 190°C |
| Protection index           | IPX4         | IPX4         |
| Net weight (kg)            | 69           | 71           |
| Power cable (m)            | 2.50         | 2.50         |
| Remark                     | Without plug | Without plug |

#### FEATURES AND BENEFITS

- Precise cooking thanks to the electronic regulation with +/- 1°C temperature difference.
- 4 individually programmable Programmes (temperature, cooking time and name).
- Flexible Cooking Mode: for a better food cooking consistency, even with variable food loads and temperatures.
- Standby Mode: reduces the energy consumption in case of prolonged inactivity (time and temperature adjustable).
- Melt Mode: to melt solid fat without burning it.
- **Automatic basket lift (2 lifts, synchronised)**: highly recommended with the computer option so that the basket lifts automatically when the program ends.
- **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.
- Easy cleaning and optimum hygiene thanks to the "Wash Mode", the rounded corners and the heating element pivoting upwards with intermediate level.
- 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.
- High quality components and finish to meet the highest expectations.
- 100% stainless steel construction, strong and sustainable.
- 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
- Built-in
- Sicotronic
- Marine
- Castors H850 or H900
- Other voltages on request

#### ACCESSORIES

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

#### CERTIFICATIONS

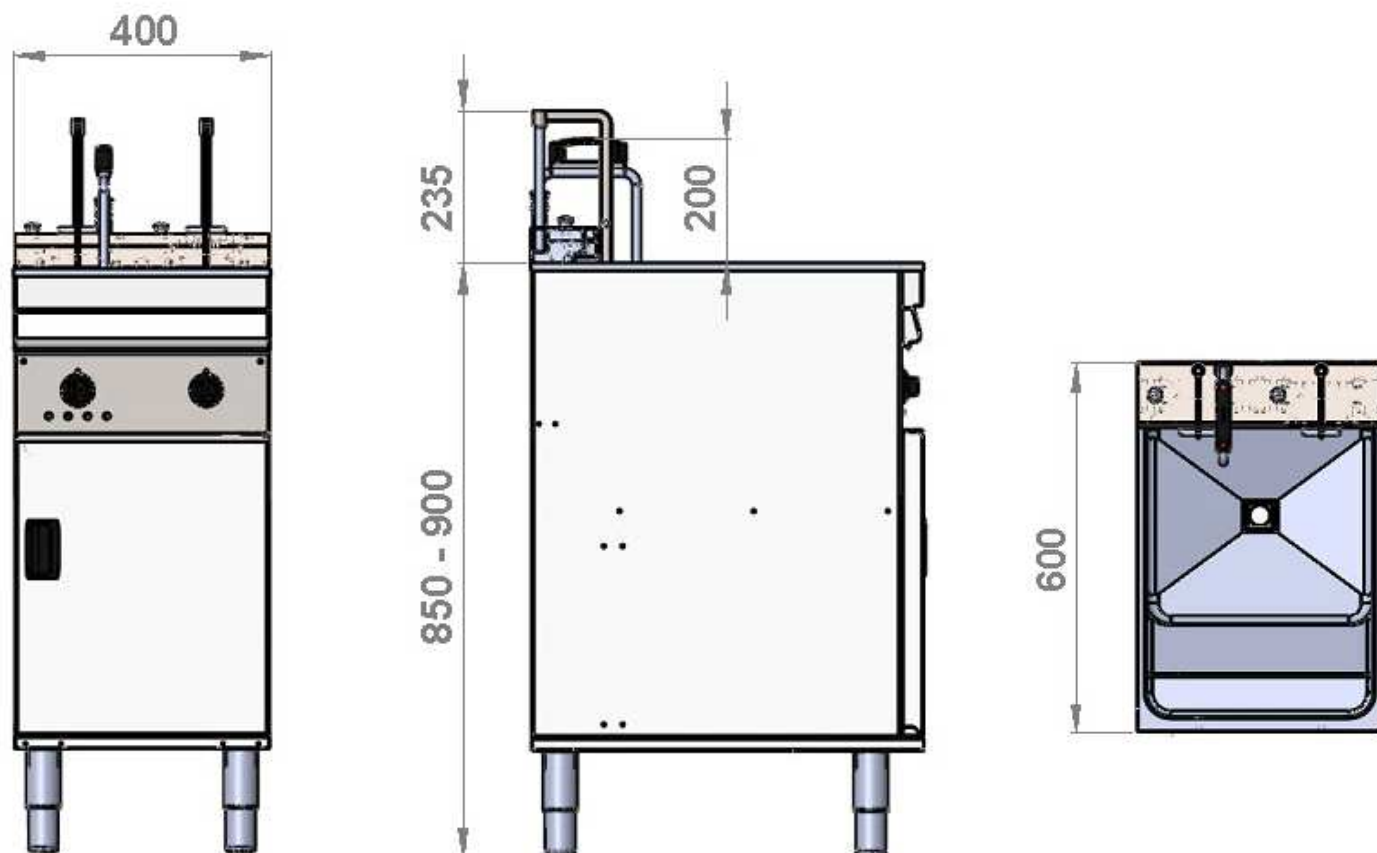
- CB, DNV-GL, UL

## DETAIL IMAGES



## TECHNICAL DRAWINGS

(correct dimensions, only computer drawing missing)



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