

TECHNICAL DATA SHEET

EVO2200-E (T) BUILT-IN, BASKET LIFTS AND PUMP



TECHNICAL DATA

Model / Type	EVO2200-ELP	EVO2200T-ELP
Reference	8410-ELP	8415-ELP
Pan (litres)	2x 7-8	2x 7-8
Dimensions (mm)		
Width	See on back	See on back
Depth		
Height		
Basket	158x285xH135	158x285xH135
Production capacity (kg/h)	38-46	52-64
Voltage	3N400V	3N400V
Kilowatts	2 x 7.2 kW	2 x 11 kW
Fuses	20A	32A
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight (kg)	54	55
Power cable (m)	2 x 2.50	2 x 2.50
Remark	Without plug	Without plug

FEATURES AND BENEFITS

- **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.
- One oil drain bucket for both pans.
- 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 element 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.
- 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

- Computer
- Turbo
- Sicotronic
- Marine
- Other voltages on request

ACCESSORIES

- Fine meshed basket
- Fish grid (2x)
- Draining rack (2x)

CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS



