# frifri

## PRODUCT RANGE & PRICE LIST



## SPECIALISING IN

- FRYERS
- PASTA COOKERS
- CHIP SCUTTLES

# Contents






## Touch

**For those who run the busiest professional kitchens and refuse to compromise on quality.**

**Professional Free Standing and Drop in Fryers with Automation**

**Ideally suited for:**

- Multi-site operations
- Fast Food/QSR
- Education
- Healthcare
- Retail
- Cloud Kitchens

**Why choose Touch?**

- All the great features of Precision plus
- QPad intuitive, easy to use touchscreen
- Organise your screen to suit your operation
- 24 user set menu icons, regardless of the operator, the fryer will deliver precisely the same results every time
- Make any change with just a single touch
- Eco mode for energy savings and extended oil life
- Energy, Oil and Data Management giving you control and helping you to make informed commercial decisions
- FriFri Oil Assistant, easily monitor the condition of oil

Find out more on page **F10**



## Precision

**For the chef who wants superb temperature control for consistently excellent results.**

**Professional Free Standing and Drop in Fryers**

**Ideally suited for:**

- Chains
- Independents
- Gastronomy
- Education

**Why choose Precision?**

- Maintains oil to within +/-1°C of your required setting
- Timer with countdown display and buzzer
- Adaptive Cooking - Are there more fries than last time?
- Automatically adjusts cooking times to suit your batch size
- Integral gravity filtration
- Optional LiftFri© automatic basket lifting system
- Optional xFri© pumped oil filtration

Find out more on page **F21**



## Super easy

**Outstanding value with no compromise in quality or performance.**

**Mid-Range Free Standing and Drop in Fryers**

**Ideally suited for:**

- Restaurants
- Hotels
- Education
- Health

**Why choose Super Easy?**

- Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability
- A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.
- Low watts density element with a large surface area in contact with the oil
- Available with integral gravity filtration
- Optional xFri© integrated oil pump and filtration system

Find out more on page **F31**



## profi+

**Professional performance from a compact, sturdy counter top fryer.**

**Professional Counter Top Fryers**

**Ideally suited for:**

- Fine cuisine
- Restaurants

**Why choose Profi+?**

- A powerful counter top fryer capable of producing up to 25kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page **F42**


**All prices are exclusive of VAT.**

**UK**
Goods are normally delivered free of charge to either the dealers' address or direct within 3 working days. If overnight and/or premium services are required charges will apply.

**Export**
Goods are priced ex works, export crates POA.

Any units which are built to order or include factory fit options are non-returnable.





## frita+

**Affordable, durable and efficient – it won't let you down.**

**Mid-range Counter Top Fryers**

**Ideally suited for:**

- Cafes
- Pubs
- Restaurants

**Why choose Frita+?**

- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page F44



## eco

**The Eco range takes up a minimum of space on work surfaces.**

**Budget Counter Top Fryers**

**Ideally suited for:**

- Cafes
- Pubs
- Restaurants

**Why choose Eco?**

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C
- One piece pressed stainless steel tank with rounded corners
- Lift-out control panel for reduced cleaning times
- Weld-free construction adds strength and durability

Find out more on page F44



## silofrit

**Crisp, succulent, piping hot fries every time.**

**Free Standing, Built In and Counter Top Chip Scuttles**

**Ideally suited for:**

- Quick Service Restaurants
- Restaurants

**Why choose Silofrit?**

- Crisp, delicious, piping hot fries every time
- Fries are kept piping hot and crispy by the infrared lamp above, as well as the drain plate with attached element beneath
- For added convenience the removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Find out more on page F46



## Super easy pasta

**Designed and built to ensure longer life in the harshest of conditions.**

**Pasta Cooker**

**Ideally suited for:**

- Quick Service Restaurants
- Restaurants

**Why choose the Super Easy Pasta Cooker?**

- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Superior resistance to punishing salt and starch corrosion with a grade 316 stainless steel single pressed tank and corrosion resistant incoloy heating element

Find out more on page F47

UK Tel: 01522 875500
Export Tel: +44 1522 503250
UK e-mail: sales@lincat.co.uk
Export e-mail: export@lincat.co.uk

**2 YEAR** **UK** parts and labour **warranty** | **Export** parts **warranty** on all Lincat products

# The FriFri free standing / drop in electric fryer line up

| Model | Touch | Precision | Super Easy |
|---|---|---|---|
| **Temperature control** | | | |
| Temperature control | Electronic +/-1°C | Electronic +/-1°C | Mechanical +/-8°C |
| Temperature range | 30-190°C | 60-190°C | 90-190°C |
| Temperature increments | 1°C | 5°C | 10°C |
| **Construction** | | | |
| Stainless steel grade of pressed tank | 304 | 304 | 304 |
| Stainless steel grade of body | 304 | 304 | 430 |
| Full tank cover | ✓ | ✓ | ✓ |
| Stainless steel bucket | ✓ | ✓ | ✓ if gravity filtration is specified |
| Allergen control | ✓ | ✓ | ✓ |
| Element design | Horizontal coiled ultra low watts density element | Horizontal coiled ultra low watts density element | Low watts density element |
| Reversible door | ✓ (Accessory) | ✓ (Accessory) | ✓ (Accessory) |
| Protection against water ingress | IPX5 | IPX5 | IPX5 |
| SOLAS specification feature | Option | Option | ✗ |
| **Controls** | | | |
| Operation | QPad touchscreen | Touchpad | Rotary control knob |
| Programmes | 24 | 1 | ✗ |
| Adaptive cooking | ✓ | ✓ | ✗ |
| Eco mode | ✓ | ✗ | ✗ |
| ColourCue traffic light fryer status | ✓ | ✗ | ✗ |
| Fat melt cycle | ✓ | ✓ | ✗ |
| **Filtration** | | | |
| Gravity filtration | ✓ | ✓ | Option |
| **xFri©** - integrated oil pump and filtration system | Option | Option | Option |
| **LiftFri©** - the automatic basket lifting system | Option | Option | ✗ |
| **Management Tools** | | | |
| Oil management | ✓ | ✗ | ✗ |
| Energy management | ✓ | ✗ | ✗ |
| Data management | | | ✗ |
| USB for updates, configuring, cloning menu, sharing | ✓ | ✗ | ✗ |

## **Essential Features** at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. Below is an explanation to help you identify each icon.

Electronic Temperature Control

Thermostatic Temperature Control

Touchscreen Programmable Control

xFri© Pumped Oil Filtration Option

Gravity-fed Oil Filtration

SOLAS Specification Option

LiftFri© Automatic Basket Lift Option

Horizontally Coiled Elements

Adaptive Cooking

Data Management

Oil Management

Timer

Temperature View

Eco Mode

Allergen Control

Rotary Control Front

Rotary Control Rear

Touchpad Control

# The Frying Challenge

## Consistency and Quality of Food

Consistency is a crucial element for any foodservice operation to maintain not only a great reputation but also returning customers. The cooking equipment specified plays a critical role in this for any operation, large or small.

## Food Wastage

Between 33-50% of all food produced globally is never eaten, and the value of this wasted food is worth over $1 trillion.

Not only are all of the resources that went into creating the uneaten food wasted but when food waste goes to landfill, it decomposes and creates methane, which is 23x more deadly than carbon dioxide.

## Oil Usage

The most costly ongoing expense when operating a professional fryer is the cooking oil.

Reducing the amount of oil you use is the most cost-effective way of dealing with it. This is also the best option for the environment.

## Energy Usage

Energy consumption in foodservice operation has always been high. With energy costs increasing the hospitality industry needs to adapt to reduce energy use and carbon emissions.

## Limited Kitchen Space

Commercial kitchens are getting smaller. Around the world, foodservice operations are increasing profitability by shrinking kitchens and dedicating more space to front-of-house. Many new food concepts, such as pop-up restaurants and food trucks, have limited space.

## Dietary Requirements and Restrictions

Meeting individual dietary requirements is a growing challenge and can be both costly to the health of your customers and also your reputation if you get it wrong. Food allergies and intolerances are at an all-time high, and as we become more multicultural as a society there is a need to cater to religious and cultural diets as well.

Consistency & Quality of Food

# Quality

Horizontal Coiled Elements

Electronic Temperature Control

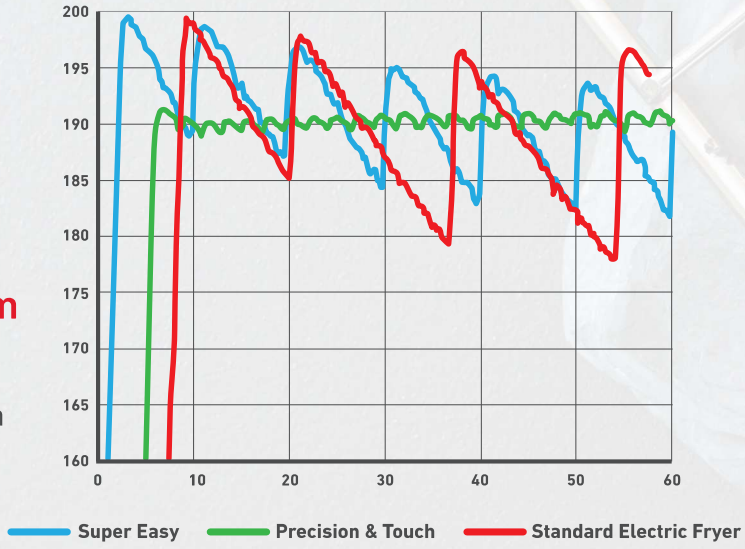
Adaptive Cooking

LiftFri© Automatic Basket Lift Option

ColourCue

## Success ultimately depends on the quality and consistency of the food you produce. Deliver incredibly accurate and uniform cooking every time.

FriFri is your new kitchen assistant, helping you to deliver quality results every time.




### That all-important crunch!

Electronic temperature control, powerful elements and fast recovery, maintain oil to within +/-1°C of your required setting. This prevents food from absorbing excess oil and ensures that it has that all important crunch!

### Keeping your oil in peak condition!

FriFri Oil Assistant and xFri© pumped oil filtration enables you to easily monitor the condition of oil with the on-screen oil status bar. When prompted filter the oil even while its still hot, mid service if necessary, and resume frying in under five minutes. It is so quick and easy there is no excuse not to!

### One touch perfect food!

With 24 programmed icon driven menu items, regardless of the operator, at one touch, deliver precisely the same results every time.

### Are there more fries than last time?

Adaptive cooking automatically adjusts the cooking times to suit your batch size ensuring you never serve undercooked food.

### Raising food to the next level

Perfect for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

### Easy-View Traffic Light Status–ColourCue

Great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: **red** - attention required such as unload; **amber** - pre-heating; **green** - ready to fry.

### Data driven quality

For the ultimate repeatable results view your fryer usage data - hours of operation coupled with the number of cook and filter cycles.

### Consistency across sites

Ensure consistent, great quality results across multiple sites, configure and clone your menu easily via USB.

**FriFri has been offering the same high quality to its customers for over 70 years**

Limited Kitchen Space

Dietary Requirements and Restrictions

# Design

## A fryer that fits in perfectly with your kitchen and your needs

### Deliver big in a small space!

Offering high output from minimal footprint, with models from just 200mm wide, FriFri work wonders even in limited spaces.

### FriFri - build your perfect fryer!

There is a FriFri for every type of foodservice operation; from hospitals to food trucks, to ships. From 200mm to 600mm wide, free standing on legs or castors, drop in or SOLAS, there is a fryer for you!

And it doesn't end there! Customise your fryer with a choice of power ratings, and optional features such as basket lifts and pumped filtration.

Just see our Fryer Designer below for all the options available to you!

### Operation at a level to meet your needs

FriFri can be as automated as you need to support your operation, whether you require easy one Touch icon driven operation or you want to be more hands on with your frying, there is a FriFri fryer to support your kitchen set up.

### Superior build

Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability - we are so confident in the life of our tanks that they come with a 10 year warranty. A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.

### Safety first

Drainage for our integral filtration system is through the body of the fryer to a quick release bucket, safe and mess free. A stainless steel bucket collects filtered oil housed within the cabinet for returning to the tank.

The xFri© integrated oil pump removes the need to manually return oil to the tank or have any contact with the hot oil, reducing the risk of spillages and accidents.

### Optimum allergen control

Supplied with separate filtration systems and buckets, twin and triple tank models provide completely segregated gravity filtration for optimum allergen control or to cater for dietary preferences. To compliment this, separate xFri© pumps can be specified to achieve segregated pumped filtration.

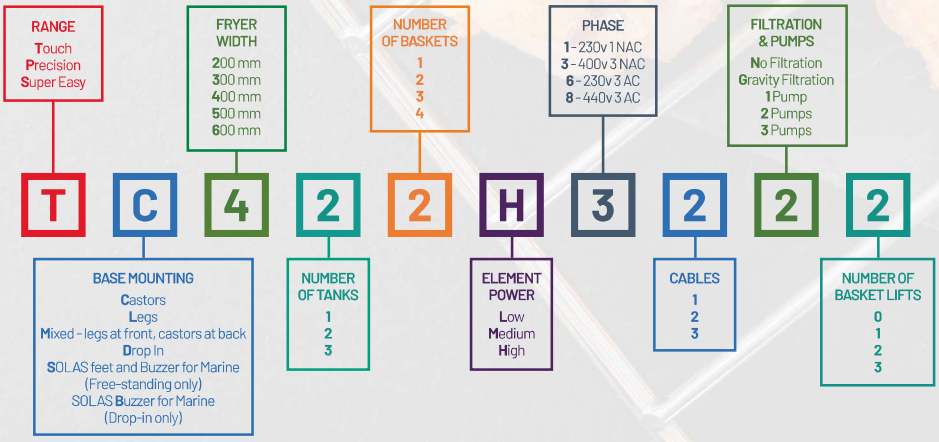
The optional Food Segregation Management Pack (FSM) enables components and baskets which can be swapped to be colour-coded to stop them being mixed-up.

### A future proofed investment

With easy to apply USB updates.

**There are 135 base FriFri models for you to configure, creating 1000's of possible solutions**

## Fryer Designer





Energy Usage

Food Wastage

Oil Usage



# Eco

## FriFri brings together a number of features to help you deliver your eco goals; reducing energy usage, minimising food waste and limiting oil usage.

### Great delivery

A compact tank design and efficient cool zone guarantees reduced oil usage, fast heat up and a high output to oil ratio.

### Fast recovery

With a greater surface contact with the oil, unique horizontally coiled elements coupled with electronic temperature control together deliver energy efficiency and faster recovery.

### Eco mode

Utilising the eco mode, if the fryer is inactive for the a set period of time, it will automatically reduce to a user defined temperature. This not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

### Insulation

Fully insulated tanks reduce heat loss.

### Reduce oil usage

Extreme temperatures and carbonised food debris are two major contributors in oil degradation. Tight temperature control and the dual filtration system combined with the eco mode prolongs oil life, reduces oil usage and the volume of waste oil.

### Cook what you need, when you need it

Its not just the food waste created from cooking more food than is needed, it is also the energy, oil and labour required to produce it. To minimise waste a fryer with multiple baskets can be used to fry small batches simultaneously or twin and triple tank fryers can be used to cook portions requiring different temperatures.

### Zero waste just perfectly cooked food

Adaptive cooking will automatically adjust cooking times to suit your batch size to make sure you are not serving undercooked food. LiftFri© automatic basket lifting system will ensure food is not overcooked.

### Sustainable design from cradle to grave

Pressed tanks remove the environmental costs of welding and the weaknesses associated with welds and joins. We are so confident in the life of our pressed tanks that they come with a 10 year warranty.

**FriFri electric fryers are up to 35% more energy-efficient than a typical gas fryer**

Energy Usage

Oil Usage

# Oil



**Success ultimately depends on the quality and consistency of the food you produce. The three enemies of oil – heat, carbon build up and oxygen – can damage oil, affecting the texture, taste and overall flavour of the food you produce. These enemies will also reduce the life of your oil, increasing your oil purchase and disposal costs.**

### Enemy 1 - Extreme temperatures

FriFri's heating elements have a larger surface area in contact with the oil. Gentle heat distribution across the oil's surface prevents the oil from scorching and ultimately degrading. This, together with tight temperature control ensures extended oil life.

The fat melt cycle for operations using solid fat guards against oil burn in localised areas. The elements pulse melting the fat gently.

### Enemy 2 - Carbonised debris

During frying, food pieces break off, eventually becoming burnt carbonised debris. If you continue using the oil it will affect the taste and appearance of food.

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.

Easily monitor the condition of oil with the on-screen oil status bar, once the user set life cycle has been reached Oil Assistant will prompt to drain and filter the oil.

The xFri© Integrated oil pump will filter the oil at the touch of a button, even while it's still hot, mid-service if necessary, and resume frying in under five minutes, making oil changes easy and hassle free.

### Enemy 3 - Oxygen

FriFri fryers are supplied with lids so tanks can be covered when not in use.

**Our intergral filtration system extends oil life by up to 75% reducing oil usage**



As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

# Touch

For those who run the busiest professional kitchens and refuse to compromise on quality, Touch is your newest kitchen assistant, helping you to deliver quality results every time.

## Ideally suited for use in

- Multi-site operations
- Fast Food/ QSR
- Education
- Healthcare
- Retail
- Cloud Kitchens




## QPad

Organise your screen to suit your operation. In the recipe manager, Touch enables you to easily set up and position 24 programmed icon driven menu items. Once set each menu icon regardless of the operator, will deliver precisely the same results every time at just one touch!

The 4.3" QPad is intuitive, easy to use and provides the wider functionality and greater control that only a touchscreen can deliver. Make any change with just a single touch.



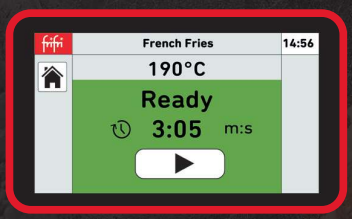

## Energy Management

Visibility into energy usage and managing energy costs has never been more critical. Touch puts you in control and helps you understand your energy usage. Customise the eco settings by defining the optimum time out and temperature to suit your operation. View where you can make savings with detailed analysis of the fryer's energy usage over the last 8 hours, 24 hours, 7 days and 28 days.




## Future Proof Compact Design

Invest in the future of your business with a Touch fryer. With superior construction, an industry leading high output from minimal footprint, and with easy to apply USB software updates, Touch will ensure happy, satisfied customers for many years to come.




## ColourCue

Easy-View Traffic Light Status - great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: **red** - attention required such as unload; **amber** - pre-heating; **green** - ready to fry.



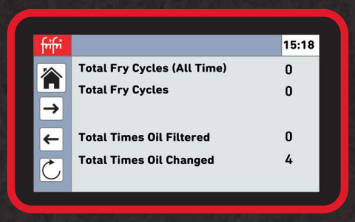

## eco mode

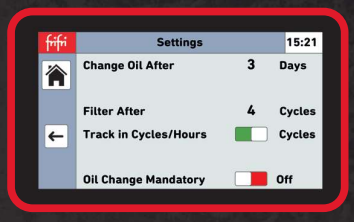
Eco mode not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

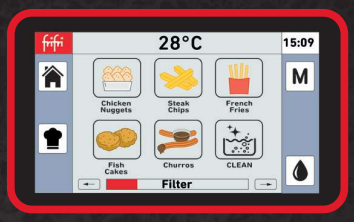



## Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.




## Data Management

Data driven quality. For the ultimate repeatable results view your fryer usage data hours of operation coupled with the number of cook and filter cycles. For multi-site operations configure and clone your menu easily via USB.

## Oil Management

The most costly ongoing expense when operating a professional fryer is the cooking oil. Touch gives you complete control in managing your oil usage - specify how often, in cook cycles or hours the oil should be filtered. And to help you make informed commercial decisions about your oil usage it provides insight into how often the oil has been filtered and changed.

## Oil Assistant

FriFri Oil Assistant enables you to easily monitor the condition of oil with the on-screen oil status bar.



Touch 211



Touch 311



Touch 633

# Optional



Touch 422 built-in

**xFri©** Pumped Oil Filtration Option

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

Allergen Control

**LiftFri©** Automatic Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

## For the operator who needs automation

# Touch

## As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Touch Single Tank Free Standing Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 994 | 197.5 | 650 | 47 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL211L31G0 | 7.5kW | 18 | 3 | 1 |
| *TL211L11G0 | 7.5kW | 18 | 1 | 1 |
| *TL211M31G0 | 9kW | 20 | 3 | 1 |
| *TL211M11G0 | 9kW | 20 | 1 | 1 |
| *TL211H31G0 | 11kW | 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FRIFRI/USB | USB Stick |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 994 | 297.5 | 650 | 56 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL311L31G0 | 11.4kW | 28.5 | 3 | 1 |
| *TL311H31G0 | 15kW | 32 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 300mm wide single tank |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Touch

| T | C | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|
| RANGE | BASE MOUNTING | FRYER WIDTH | NUMBER OF TANKS | NUMBER OF BASKETS | ELEMENT POWER | PHASE | CABLES | FILTRATION & PUMPS | NUMBER OF BASKET LIFTS |

**RANGE**
- **T**ouch
- **P**recision
- **S**uper Easy

**BASE MOUNTING**
- **C**astors
- **L**egs
- **M**ixed - legs at front, castors at back
- **D**rop In
- **S**OLAS feet and Buzzer for Marine (Free-standing only)
- SOLAS **B**uzzer for Marine (Drop-in only)

**FRYER WIDTH**
- **2**00 mm
- **3**00 mm
- **4**00 mm
- **5**00 mm
- **6**00 mm

**NUMBER OF TANKS**
- **1**
- **2**
- **3**

**NUMBER OF BASKETS**
- **1**
- **2**
- **3**
- **4**

**ELEMENT POWER**
- **L**ow
- **M**edium
- **H**igh

**PHASE**
- **1** - 230v 1 NAC
- **3** - 400v 3 NAC
- **6** - 230v 3 AC
- **8** - 440v 3 AC

**CABLES**
- **1**
- **2**
- **3**

**FILTRATION & PUMPS**
- **G**ravity Filtration
- **1** Pump
- **2** Pumps
- **3** Pumps

**NUMBER OF BASKET LIFTS**
- **0**
- **1**
- **2**
- **3**

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Touch Single Tank Free Standing Fryers





### 411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 1 | 994 | 397.5 | 650 | 69 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL411L31G0 | 15kW | 36 | 3 | 1 |
| *TL411M31G0 | 18kW | 40 | 3 | 1 |
| *TL411H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |
| A | FRIFRI/USB | USB Stick |

### 412 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 994 | 397.5 | 650 | 69 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL412L31G0 | 15kW | 36 | 3 | 1 |
| *TL412M31G0 | 18kW | 40 | 3 | 1 |
| *TL412H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Touch

## As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Touch Twin Tank Free Standing Fryers





### 422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 994 | 397.5 | 650 | 79 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL422L32G0 | 2 x 7.5kW | 2 x 18 | 3 | 2 |
| *TL422L12G0 | 2 x 7.5kW | 2 x 18 | 1 | 2 |
| *TL422L31G0 | 2 x 7.5kW | 2 x 18 | 3 | 1 |
| *TL422M32G0 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *TL422M12G0 | 2 x 9kW | 2 x 20 | 1 | 2 |
| * TL422M31G0 | 2 x 9kW | 2 x 20 | 3 | 1 |
| *TL422H32G0 | 2 x 11kW | 2 x 22 | 3 | 2 |
| * TL422H31G0 | 2 x 11kW | 2 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for twin tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FRIFRI/USB | USB Stick |

### 622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 994 | 592 | 650 | 99 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL622L32G0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| * TL622L31G0 | 2 x 11.4kW | 2x26.5 | 3 | 1 |
| *TL622H32G0 | 2 x 15kW | 2x26.5 | 3 | 2 |
| * TL622H31G0 | 2 x 15kW | 2x26.5 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for twin tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 600mm wide twin tank |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Touch

| T | C | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Touch Triple Tank Free Standing Fryers




**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9L | 3 | 3 | 994 | 592 | 650 | 99 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TL633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *TL633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *TL633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *TL633M31G0 | 3 x 9kW | 3 x 20 | 3 | 1 |
| *TL633M33G0 | 3 x 9kW | 3 x 20 | 3 | 3 |
| *TL633M13G0 | 3 x 9kW | 3 x 20 | 1 | 3 |
| *TL633H33G0 | 3 x 11kW | 3 x 22 | 3 | 3 |
| *TL633H31G0 | 3 x 11kW | 3 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Triple auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for triple tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Touch



## As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Touch Single Tank Drop In Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 809 | 197.5 | 630 | 40 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD211L31G0 | 7.5kW | 18 | 3 | 1 |
| *TD211L11G0 | 7.5kW | 18 | 1 | 1 |
| *TD211M31G0 | 9kW | 20 | 3 | 1 |
| *TD211M11G0 | 9kW | 20 | 1 | 1 |
| *TD211H31G0 | 11kW | 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FRIFRI/USB | USB Stick |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 809 | 297.5 | 630 | 47 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD311L31G0 | 11.4kW | 28.5 | 3 | 1 |
| *TD311H31G0 | 15kW | 32 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 311 |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Touch

| T | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Touch Single Tank Drop In Fryers





### 411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 809 | 397.5 | 630 | 62 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD411L31G0 | 15kW | 36 | 3 | 1 |
| *TD411M31G0 | 18kW | 40 | 3 | 1 |
| *TD411H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |
| A | FRIFRI/USB | USB Stick |

### 412 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 809 | 397.5 | 630 | 62 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD412L31G0 | 15kW | 36 | 3 | 1 |
| *TD412M31G0 | 18kW | 40 | 3 | 1 |
| *TD412H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for single tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Touch

## As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Touch Twin Tank Drop In Fryers





### 422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 809 | 397.5 | 630 | 68 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD422L32G0 | 2 x 7.5kW | 2 x 18 | 3 | 2 |
| *TD422L12G0 | 2 x 7.5kW | 2 x 18 | 1 | 2 |
| * TD422L31G0 | 2 x 7.5kW | | 3 | 1 |
| *TD422M32G0 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *TD422M12G0 | 2 x 9kW | 2 x 20 | 1 | 2 |
| * TD422M31G0 | 2 x 9kW | 2 x 20 | 3 | 1 |
| *TD422H32G0 | 2 x 11kW | 2 x 22 | 3 | 2 |
| * TD422H31G0 | 2 x 11kW | 2 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FRIFRI/USB | USB Stick |

### 522 Twin tank electric fryer (500mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 1 x 12.5-14.5 + 1 x 7.5-9 L | 2 | 2 (3)*** | 809 | 495 | 630 | 87 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD522L32G0 | 11.4+7.5kW | 28.5 + 18 | 3 | 2 |
| *TD522M32G0 | 11.4+9kW | 28.5 + 20 | 3 | 2 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for large tank |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Touch

| T | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Touch Twin Tank Drop In Fryers



**622 Twin tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 809 | 592 | 630 | 94 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD622L32G0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| * TD622L31G0 | 2 x 11.4kW | 2x26.5 | 3 | 1 |
| *TD622H32G0 | 2 x 15kW | 2x26.5 | 3 | 2 |
| * TD622H31G0 | 2 x 15kW | 2x26.5 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 622 |
| A | FRIFRI/USB | USB Stick |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Touch



## As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Touch Triple Tank Tank Drop In Fryers




**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9 L | 3 | 3 | 809 | 592 | 630 | 94 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *TD633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *TD633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *TD633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *TD633M31G0 | 3 x 9kW | 3 x 20 | 3 | 1 |
| *TD633M33G0 | 3 x 9kW | 3 x 20 | 3 | 3 |
| *TD633M13G0 | 3 x 9kW | 3 x 20 | 1 | 3 |
| * TD633H33G0 | 3 x 11kW | 3 x 22 | 3 | 3 |
| * TD633H31G0 | 3 x 11kW | 3 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Triple auto basket lift |
| 0* | SOLAS option for triple tank drop in |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

# Precision

## For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice.

**Ideally suited for use in**

Chains · Independents · Gastronomy · Education

### Electronic Temperature Control

Electronic temperature control and powerful elements always maintain oil to within +/-1 °C of your required setting, reducing oil absorption and ensuring your food always has that all-important crunch. The LED display shows the current oil temperature throughout the cook cycle.

### Timer

Set the timer and see the display count down, with the buzzer sounding at the end of the cook cycle.

If the fryer has LiftFri the basket will automatically lower when the oil has reached the correct temperature. At the end of the cook cycle, the buzzer will sound and the basket will rise from the oil. The LED display will then reset to show the set time for the next batch. Perfect for when you want to cook the same product time after time, to the same exacting standards.

### Temperature View

Temperature view shows you the current oil temperature, enabling you to make an informed decision as to when to start cooking.

### Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.

### Gravity-fed Oil Filtration

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.



Precision 211 drop-in

## Optional

### xFri© Pumped Oil Filtration Option

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.

Allergen Control

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

### LiftFri© Automatic Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.



Precision 633

# Precision



## As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Precision Single Tank Free Standing Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 994 | 197.5 | 650 | 47 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL211L31G0 | 7.5kW | 18 | 3 | 1 |
| *PL211L11G0 | 7.5kW | 18 | 1 | 1 |
| *PL211M31G0 | 9kW | 20 | 3 | 1 |
| *PL211M11G0 | 9kW | 20 | 1 | 1 |
| *PL211H31G0 | 11kW | 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank free-standing |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 994 | 297.5 | 650 | 56 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL311L31G0 | 11.4kW | 28.5 | 3 | 1 |
| *PL311H31G0 | 15kW | 32 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 300mm wide single tank |

** 7mm Frozen Fries

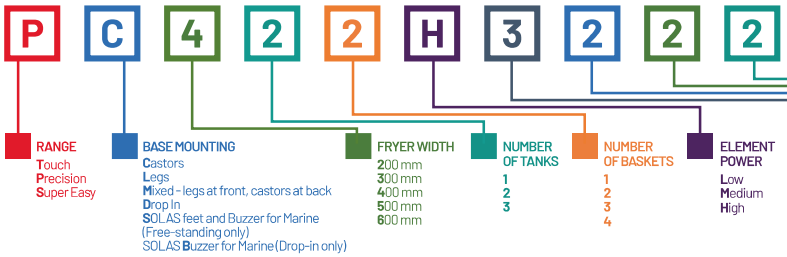
*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer




The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Precision Single Tank Free Standing Fryers





### 411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 994 | 397.5 | 650 | 69 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL411L31G0 | 15kW | 36 | 3 | 1 |
| *PL411M31G0 | 18kW | 40 | 3 | 1 |
| *PL411H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |

### 412 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 994 | 397.5 | 650 | 69 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL412L31G0 | 15kW | 36 | 3 | 1 |
| *PL412M31G0 | 18kW | 40 | 3 | 1 |
| *PL412H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for single tank free-standing |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Precision

## As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Precision Twin Tank Free Standing Fryers





### 422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 994 | 397.5 | 650 | 79 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL422L32G0 | 2 x 7.5kW | 2 x 18 | 3 | 2 |
| *PL422L12G0 | 2 x 7.5kW | 2 x 18 | 1 | 2 |
| *PL422L31G0 | 2 x 7.5kW | 2 x 18 | 3 | 1 |
| *PL422M32G0 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *PL422M12G0 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *PL422M31G0 | 2 x 9kW | 2 x 20 | 3 | 1 |
| *PL422H32G0 | 2 x 11kW | 2 x 22 | 3 | 2 |
| *PL422H31G0 | 2 x 11kW | 2 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for twin tank free-standing |

### 622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 994 | 592 | 650 | 99 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL622L32G0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| *PL622L31G0 | 2 x 11.4kW | 2x26.5 | 3 | 1 |
| *PL622H32G0 | 2 x 15kW | 2x26.5 | 3 | 2 |
| *PL622H31G0 | 2 x 15kW | 2x26.5 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for twin tank free-standing |

| MODEL | DESCRIPTION |
|---|---|
| A FZ301093 | Small baskets for 600mm wide twin tank |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Precision

| P | C | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|
| RANGE | BASE MOUNTING | FRYER WIDTH | NUMBER OF TANKS | NUMBER OF BASKETS | ELEMENT POWER | PHASE | CABLES | FILTRATION & PUMPS | NUMBER OF BASKET LIFTS |
| Touch<br>Precision<br>Super Easy | Castors<br>Legs<br>Mixed - legs at front, castors at back<br>Drop In<br>SOLAS feet and Buzzer for Marine (Free-standing only)<br>SOLAS Buzzer for Marine (Drop-in only) | 200 mm<br>300 mm<br>400 mm<br>500 mm<br>600 mm | 1<br>2<br>3 | 1<br>2<br>3<br>4 | Low<br>Medium<br>High | 1 - 230v 1 NAC<br>3 - 400v 3 NAC<br>6 - 230v 3 AC<br>8 - 440v 3 AC | 1<br>2<br>3 | Gravity Filtration<br>1 Pump<br>2 Pumps<br>3 Pumps | 0<br>1<br>2<br>3 |

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Precision Triple Tank Free Standing Fryers




**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9 L | 3 | 3 | 994 | 592 | 650 | 99 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PL633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *PL633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *PL633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *PL633M31G0 | 3 x 9kW | 3 x 20 | 3 | 1 |
| *PL633M33G0 | 3 x 9kW | 3 x 20 | 3 | 3 |
| *PL633M13G0 | 3 x 9kW | 3 x 20 | 1 | 3 |
| *PL633H33G0 | 3 x 11kW | 3 x 22 | 3 | 3 |
| *PL633H31G0 | 3 x 11kW | 3 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Triple auto basket lift |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |
| 0* | SOLAS option for triple tank free-standing |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Precision



## As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Precision Single Tank Drop In Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 809 | 197.5 | 630 | 40 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD211L31G0 | 7.5kW | 18 | 3 | 1 |
| *PD211L11G0 | 7.5kW | 18 | 1 | 1 |
| *PD211M31G0 | 9kW | 20 | 3 | 1 |
| *PD211M11G0 | 9kW | 20 | 1 | 1 |
| *PD211H31G0 | 11kW | 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop-in |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 809 | 297.5 | 630 | 47 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD311L31G0 | 11.4kW | 28.5 | 3 | 1 |
| *PD311H31G0 | 15kW | 32 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop-in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 311 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Precision

| P | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Precision Single Tank Drop In Fryers





**411 Single tank electric fryer (400mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 809 | 397.5 | 630 | 62 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD411L31G0 | 15kW | 36 | 3 | 1 |
| *PD411M31G0 | 18kW | 40 | 3 | 1 |
| *PD411H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | SOLAS option for single tank drop-in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 411 |

**412 Single tank electric fryer (400mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 809 | 397.5 | 630 | 62 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD412L31G0 | 15kW | 36 | 3 | 1 |
| *PD412M31G0 | 18kW | 40 | 3 | 1 |
| *PD412H31G0 | 22kW | 44 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for single tank drop-in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 411 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Precision

## As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Precision Twin Tank Drop In Fryers





**422 Twin tank electric fryer (400mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 809 | 397.5 | 630 | 68 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD422L32G0 | 2 x 7.5kW | 2 x 18 | 3 | 2 |
| *PD422L12G0 | 2 x 7.5kW | 2 x 18 | 1 | 2 |
| *PD422L31G0 | 2 x 7.5kW | 2 x 18 | 3 | 1 |
| *PD422M32G0 | 2 x 9kW | 2 x 20 | 3 | 2 |
| *PD422M12G0 | 2 x 9kW | 2 x 20 | 1 | 2 |
| *PD422M31G0 | 2 x 9kW | 2 x 20 | 3 | 1 |
| *PD422H32G0 | 2 x 11kW | 2 x 22 | 3 | 2 |
| *PD422H31G0 | 2 x 11kW | 2 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop-in |

**522 Twin tank electric fryer (500mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 1 x 12.5-14.5 + 1 x 7.5-9 L | 2 | 2 (3)*** | 809 | 495 | 630 | 87 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD522L32G0 | 11.4+7.5kW | 28.5 + 18 | 3 | 2 |
| *PD522M32G0 | 11.4+9kW | 28.5 + 20 | 3 | 2 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop-in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for large tank |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

Precision

| P | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 2 |
|---|---|---|---|---|---|---|---|---|---|
| RANGE | BASE MOUNTING | FRYER WIDTH | NUMBER OF TANKS | NUMBER OF BASKETS | ELEMENT POWER | PHASE | CABLES | FILTRATION & PUMPS | NUMBER OF BASKET LIFTS |

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Precision Twin Tank Drop In Fryers



**622 Twin tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 809 | 592 | 630 | 94 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD622L32G0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| *PD622L31G0 | 2 x 11.4kW | 2x26.5 | 3 | 1 |
| *PD622H32G0 | 2 x 15kW | 2x26.5 | 3 | 2 |
| *PD622H31G0 | 2 x 15kW | 2x26.5 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | SOLAS option for twin tank drop-in |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 622 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Precision



## As standard

- Electronic Temperature Control
- Touchpad Control
- Timer
- Temperature View
- Adaptive Cooking
- Gravity-fed Oil Filtration
- Horizontally Coiled Elements
- Allergen Control

## Optional

- xFri© Pumped Oil Filtration Option
- LiftFri© Automatic Basket Lift Option
- SOLAS Specification Option

## Precision Triple Tank Drop In Fryers



600mm wide triple tank fryer
EXCLUSIVE TO FRIFRI
• Allergen Control
• Flexibility

**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9 L | 3 | 3 | 809 | 592 | 630 | 94 |

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *PD633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *PD633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *PD633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *PD633M31G0 | 3 x 9kW | 3 x 20 | 3 | 1 |
| *PD633M33G0 | 3 x 9kW | 3 x 20 | 3 | 3 |
| *PD633M13G0 | 3 x 9kW | 3 x 20 | 1 | 3 |
| *PD633H33G0 | 3 x 11kW | 3 x 22 | 3 | 3 |
| *PD633H31G0 | 3 x 11kW | 3 x 22 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |
| 0* | Single auto basket lift |
| 0* | Twin auto basket lift |
| 0* | Triple auto basket lift |
| 0* | SOLAS option for triple tank drop-in |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

# Super easy

## Outstanding value with no compromise in quality or performance.

When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

Ideally suited for use in

- Restaurants
- Hotels
- Institutional Establishment



Super Easy 633



Super Easy 422 drop-in




Super Easy 211

## Optional

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.

**xFri© Pumped Oil Filtration Option**

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while its still hot, mid-service if necessary, and resume frying in under five minutes.

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

Allergen Control

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

## Super Easy Single Tank Free Standing Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 986 | 197.5 | 650 | 39 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL211L31G0 | 7.5kW | 17 | 3 | 1 |
| *SL211L11G0 | 7.5kW | 17 | 1 | 1 |
| *SL211H31G0 | 11kW | 20 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL211L31N0 | 7.5kW | 17 | 3 | 1 |
| *SL211L11N0 | 7.5kW | 17 | 1 | 1 |
| *SL211H31N0 | 11kW | 20 | 3 | 1 |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 986 | 297.5 | 650 | 48 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL311L31G0 | 11.4kW | 26.5 | 3 | 1 |
| *SL311H31G0 | 15kW | 30 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 300mm wide single tank |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL311L31N0 | 11.4kW | 26.5 | 3 | 1 |
| *SL311H31N0 | 15kW | 30 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

| S | C | 4 | 2 | 2 | H | 3 | 2 | 2 | 0 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Super Easy Single Tank Free Standing Fryers





### 411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 986 | 397.5 | 650 | 52 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL411L31G0 | 15kW | 34 | 3 | 1 |
| *SL411H31G0 | 22kW | 40 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL411L31N0 | 15kW | 34 | 3 | 1 |
| *SL411H31N0 | 22kW | 40 | 3 | 1 |

### 412 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 986 | 397.5 | 650 | 52 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL412L31G0 | 15kW | 34 | 3 | 1 |
| *SL412H31G0 | 22kW | 40 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 400mm wide single tank |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL412L31N0 | 15kW | 34 | 3 | 1 |
| *SL412H31N0 | 22kW | 40 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

## Super Easy Twin Tank Free Standing Fryers



### 422 Twin tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 986 | 397.5 | 650 | 56 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL422L32G0 | 2 x 7.5kW | 2x17 | 3 | 2 |
| *SL422L12G0 | 2 x 7.5kW | 2x17 | 1 | 2 |
| *SL422L31G0 | 2 x 7.5kW | 2x17 | 3 | 1 |
| *SL422H32G0 | 2 x 11kW | 2x20 | 3 | 2 |
| *SL422H31G0 | 2 x 11kW | 2x20 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL422L32N0 | 2 x 7.5kW | 2 x 17 | 3 | 2 |
| *SL422L12N0 | 2 x 7.5kW | 2 x 17 | 1 | 2 |
| *SL422H32N0 | 2 x 11kW | 2 x 20 | 3 | 2 |



### 622 Twin tank electric fryer (600mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 986 | 592 | 650 | 99 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL622L32G0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| *SL622L31G0 | 2 x 11.4kW | 2x26.5 | 3 | 1 |
| *SL622H32G0 | 2 x 15kW | 2x26.5 | 3 | 2 |
| *SL622H31G0 | 2 x 15kW | 2x26.5 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 600mm wide twin tank |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL622L32N0 | 2 x 11.4kW | 2x26.5 | 3 | 2 |
| *SL622H32N0 | 2 x 15kW | 2x26.5 | 3 | 2 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

## Fryer Designer

Super easy

| S | C | 4 | 2 | 2 | H | 3 | 2 | 2 | 0 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Super Easy Triple Tank Free Standing Fryers




**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9 L | 3 | 3 | 986 | 592 | 650 | 99 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SL633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *SL633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *SL633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *SL633H31G0 | 3 x 11kW | 3 x 20 | 3 | 1 |
| *SL633H33G0 | 3 x 11kW | 3 x 20 | 3 | 3 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |
| 0* | Two rear castors (fixed) |
| 0* | Four castors (fixed castors at rear) |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| SL633L31N0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| SL633L33N0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| SL633L13N0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| SL633H31N0 | 3 x 11kW | 3 x 18 | 3 | 1 |
| SL633H33N0 | 3 x 11kW | 3 x 18 | 3 | 3 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri® Pumped Oil Filtration Option

## Super Easy Single Tank Drop In Fryers





### 211 Single tank electric fryer (200mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 7.5-9 L | 1 | 1 | 864 | 197.5 | 630 | 21 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD211L31G0 | 7.5kW | 17 | 3 | 1 |
| *SD211L11G0 | 7.5kW | 17 | 1 | 1 |
| *SD211H31G0 | 11kW | 20 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD211L31N0 | 7.5kW | 17 | 3 | 1 |
| *SD211L11N0 | 7.5kW | 17 | 1 | 1 |
| *SD211H31N0 | 11kW | 20 | 3 | 1 |

### 311 Single tank electric fryer (300mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 12.5-14.5 L | 1 | 1 (2)*** | 864 | 297.5 | 630 | 26 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD311L31G0 | 11.4kW | 26.5 | 3 | 1 |
| *SD311H31G0 | 15kW | 30 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 311 |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD311L31N0 | 11.4kW | 26.5 | 3 | 1 |
| *SD311H31N0 | 15kW | 30 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

| S | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 0 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Super Easy Single Tank Drop In Fryers





### 411 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 864 | 397.5 | 630 | 30 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD411L31G0 | 15kW | 34 | 3 | 1 |
| *SD411H31G0 | 22kW | 40 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |

| MODEL | | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 411 |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD412L31N0 | 15kW | 34 | 3 | 1 |
| *SD412H31N0 | 22kW | 40 | 3 | 1 |

### 412 Single tank electric fryer (400mm wide)

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 17-20.5 L | 1 | 2 (1)*** | 864 | 397.5 | 630 | 30 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD412L31G0 | 15kW | 34 | 3 | 1 |
| *SD412H31G0 | 22kW | 40 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |

| MODEL | | DESCRIPTION |
|---|---|---|
| A | FZ411048 | Large basket for 411 |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD412L31N0 | 15kW | 34 | 3 | 1 |
| *SD412H31N0 | 22kW | 40 | 3 | 1 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super Easy Mid-Range Fryers

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

## Super Easy Twin Tank Drop In Fryers



**422 Twin tank electric fryer (400mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 7.5-9 L | 2 | 2 | 864 | 397.5 | 630 | 35 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD422L32G0 | 2 x 7.5kW | 2x17 | 3 | 1 |
| *SD422L12G0 | 2 x 7.5kW | 2x17 | 1 | 2 |
| *SD422L31G0 | 2 x 7.5kW | 2x17 | 3 | 1 |
| *SD422H32G0 | 2 x 11kW | 2x20 | 3 | 2 |
| *SD422H31G0 | 2 x 11kW | 2x20 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD422L32N0 | 2 x 7.5kW | 2x17 | 3 | 1 |
| *SD422L12N0 | 2 x 7.5kW | 2x17 | 1 | 2 |
| *SD422H32N0 | 2 x 11kW | 2x20 | 3 | 2 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Fryer Designer

| S | D | 4 | 2 | 2 | H | 3 | 2 | 2 | 0 |
|---|---|---|---|---|---|---|---|---|---|

**RANGE**
Touch
Precision
Super Easy

**BASE MOUNTING**
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

**FRYER WIDTH**
200 mm
300 mm
400 mm
500 mm
600 mm

**NUMBER OF TANKS**
1
2
3

**NUMBER OF BASKETS**
1
2
3
4

**ELEMENT POWER**
Low
Medium
High

**PHASE**
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

**CABLES**
1
2
3

**FILTRATION & PUMPS**
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

**NUMBER OF BASKET LIFTS**
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like?
**Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

## Super Easy Twin Tank Drop In Fryers



**622 Twin tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 2 x 12.5-14.5 L | 2 | 2 (3,4)*** | 864 | 592 | 630 | 76 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD622L32G0 | 2 x 11.4kW | 2 x 26.5 | 3 | 2 |
| * SD622L31G0 | 2 x 11.4kW | 2 x 26.5 | 3 | 1 |
| *SD622H32G0 | 2 x 15kW | 2 x 30 | 3 | 2 |
| *SD622H31G0 | 2 x 15kW | 2 x 30 | 3 | 1 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Twin oil return pump |

| | MODEL | DESCRIPTION |
|---|---|---|
| A | FZ301093 | Small baskets for 622 |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD622L32N0 | 2 x 11.4kW | 2 x 26.5 | 3 | 2 |
| *SD622H32N0 | 2 x 15kW | 2 x 26.5 | 3 | 2 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

## Super Easy Triple Tank Drop In Fryers



600mm wide triple tank fryer
EXCLUSIVE TO FRIFRI
• Allergen Control
• Flexibility

**633 Triple tank electric fryer (600mm wide)**

| OIL CAPACITY | NO. OF TANKS | NO. OF BASKETS | DIMENSIONS (mm) | | | NET WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| 3 x 7.5-9 L | 3 | 3 | 864 | 592 | 630 | 76 |

**With Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD633L31G0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *SD633L33G0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *SD633L13G0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *SD633H31G0 | 3 x 11kW | 3 x 20 | 3 | 1 |
| *SD633H33G0 | 3 x 11kW | 3 x 20 | 3 | 3 |

| | DESCRIPTION |
|---|---|
| 0* | Single oil return pump |
| 0* | Triple oil return pump |

**Without Gravity Filtration**

| MODEL | POWER | OUTPUT /HR (kg)** | PHASE | SUPPLY CABLES |
|---|---|---|---|---|
| *SD633L31N0 | 3 x 7.5kW | 3 x 18 | 3 | 1 |
| *SD633L33N0 | 3 x 7.5kW | 3 x 18 | 3 | 3 |
| *SD633L13N0 | 3 x 7.5kW | 3 x 18 | 1 | 3 |
| *SD633H31N0 | 3 x 11kW | 3 x 20 | 3 | 1 |
| *SD633H33N0 | 3 x 11kW | 3 x 20 | 3 | 3 |

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

# Add-on Items

## Accessories, consumables, spares and options



SOLAS specification feature modified feet for secure fastening to the floor



Castors available on all freestanding fryers, except, for safety reasons, 211 models

A Accessory
S Spare
C Consumable
O* Option
*Factory fitted option

### Jointing Strip

Jointing strip to connect two or more fryers to reduce oil ingress.

**Accessories**

| | CODE | PRODUCT RANGE | DESCRIPTION |
|---|---|---|---|
| A | FZ100831 | Touch, Precision, Super Easy 211, 411, 422 | Small basket |
| S | FZ211046 | Touch, Precision, Super Easy 211, 422 | Grid with handles |
| S | FZ101139 | Touch, Precision, Super Easy 211, 422, 522 | Stainless steel filter |
| S | FZ101142 | Touch, Precision, Super Easy 211, 422, 522 | Fine tissue filter support |
| C | FZ101158 | Touch, Precision, Super Easy 211, 422, 522 | Fine tissue filter |
| S | FZ211067 | Touch, Precision, Super Easy | Basket support |
| A | FZ311067 | Touch, Precision, Super Easy 311 | Basket support for two small baskets |
| S | FZ101140 | Touch, Precision, Super Easy 311, 411, 522, 622 | Stainless steel filter |
| S | FZ101143 | Touch, Precision, Super Easy 311, 411, 522, 622 | Fine tissue filter support |
| C | FZ101159 | Touch, Precision, Super Easy 311, 411, 522, 622 | Fine tissue filter |
| A | FZ301093 | Touch, Precision, Super Easy 311, 622 | Small basket |
| A | FZ411048 | Touch, Precision, Super Easy 411 | Large basket |
| A | FZ211133 | All Touch, Precision, Super Easy | Jointing strip for connecting two or more fryers to reduce oil ingress |
| S | FZ300941 | Eco 4 | Basket |
| S | FZ300942 | Eco 6 | Basket |
| S | FZ300716/S | Frita+ 6, Profi+ 6, 6+6 and 10 | Basket |
| S | FZ101010/S | Frita+ 8, Profi+ 8 | Small basket |
| S | FZ300717/S | Frita+ 8, Profi+ 8 | Large basket |
| S | FZ601138 | Profi+ 10 | Grid with handle |
| A | FSM1 | Touch, Precision, Super Easy | Food segregation management pack |
| A | FLHD | Touch, Precision, Super Easy (Free standing models only) | Reversible door kit |

# profi+

As standard

- Electronic Temperature Control
- Rotary Control Front

## Professional performance from a compact, sturdy counter top fryer.

Limited space needn't limit your frying capability. Profi+ is a truly professional fryer. Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within + /-1°C of the selected setting.

The control panel is front-mounted – much safer than having to reach over the fryer. Other features include a lid that cleverly slots in at the rear of the fryer. This provides safer storage as well as a convenient splashback and basket support. A front drain valve facilitates safe, easy drainage of used oil.

### Ideally suited for use in

- Fine cuisine – Superb temperature control for consistently excellent results
- Restaurants – Consistently produce crisp, succulent, great tasting fried food

### Benefits at a glance

- Counter top
- Powerful
- Highly responsive electronic control
- Enhanced operator safety
- Safe and easy to use front draining valve
- Durable



Profi+ 6


Profi+ 10


Profi+ 8+8

- A powerful counter top fryer capable of producing up to 25 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1 °C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

## Profi+ Single Tank Counter Top Electric Fryers



**Profi + 6 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650946 | 4.6kW | 14 | 5-7 L | 1 | 455 | 270 | 475 | 15 |



**Profi + 8 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650947 | 6.9kW | 22 | 8-9.5l | 1 | 455 | 360 | 475 | 16 |
| *650957 | 6.9kW | 22 | 8-9.5l | 2 | 455 | 360 | 475 | 17 |



**Profi + 10 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *651068 | 6.9kW | 20 | 12-15l | 2 | 455 | 540 | 475 | 23 |
| *650948 | 9.2kW | 25 | 12-15l | 2 | 455 | 540 | 475 | 23 |

## Profi+ Twin Tank Counter Top Electric Fryers

- A powerful counter top fryer capable of producing 44 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1 °C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times



**Profi + 6 + 6 Twin Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650950 | 2 x 4.6kW | 2 x 14 | 2 x 5-7 L | 2 | 455 | 540 | 475 | 25 |



**Profi + 8 + 8 Twin Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650952 | 2 x 6.9kW | 2 x 22 | 2 x 8-9.5 L | 2 | 455 | 720 | 475 | 30 |
| *650963 | 2 x 6.9kW | 2 x 22 | 2 x 8-9.5 L | 4 | 455 | 720 | 475 | 30 |

** 7mm Frozen Fries

All Profi+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please call for alternative voltages.

* Please refer to pages F48 to F51 for electricity supply requirements

As standard **(Frita+)**

Electronic Temperature Control

Rotary Control Front

As standard **(Eco)**

Electronic Temperature Control

Rotary Control Rear

# frita+ & eco

## Affordable, durable and efficient – they won't let you down

Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is further enhanced by the front-mounted control panel

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within +/-8°C of the temperature selected.

### Ideally suited for use in

- Cafes – effortlessly produce fries to support your menu offering
- Pubs – ideal for cooking highly flavoured menu items
- Restaurants – cater for special dietary needs with this standalone fryer

### Benefits at a glance

- Durable
- Efficient
- Well designed fryers
- Mechanical thermostat




Frita+ 6



Eco 6+6

# Frita+ & Eco



- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

## Frita+ Single Tank Counter Top Electric Fryers



**Frita + 6 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *652000 | 4.6kW | 10.5 | 5-7l | 1 | 455 | 270 | 475 | 14 |



**Frita + 8 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *652001 | 6.9kW | 16.5 | 8-9.5l | 2 | 455 | 360 | 475 | 16 |
| *652004 | 6.9kW | 16.5 | 8-9.5l | 1 | 455 | 360 | 475 | 16 |

**All Frita+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please call for alternative voltages.**

## Eco Single Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



**Eco 4 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650102 | 2.3kW | 5.4 | 3-4l | 1 | 295 | 203 | 375 | 5 |
| *650101 | 3.2kW | 6 | 3-4l | 1 | 295 | 203 | 375 | 5 |



**Eco 6 Single Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650105 | 3.2kW | 7 | 4-5l | 1 | 295 | 254 | 375 | 6 |

## Eco Twin Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



**Eco 4 + 4 Twin Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650104 | 2 x 2.3kW | 2 x 5.4 | 2 x 3-4 L | 2 | 295 | 384 | 375 | 10 |
| *650103 | 2 x 3.2kW | 2 x 6 | 3 x 3-4 L | 2 | 295 | 384 | 375 | 10 |



**Eco 6 + 6 Twin Tank Counter Top Fryer**

| MODEL | POWER | OUTPUT /HR (kg)** | OIL CAP | NO. OF BASKETS | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|---|---|
| | | | | | H | W | D | |
| *650106 | 2 x 3.2kW | 2 x 7 | 2 x 4-5l | 2 | 295 | 486 | 375 | 11 |

* Please refer to pages F48 to F50 for electricity supply requirements

** 7mm Frozen Fries

All Eco models are single phase, 230 volt. † Not available in the UK.

# silofrit

## Crisp, succulent, piping hot fries every time.

Silofrit chip scuttles ensure fries remain hot and crispy for longer – a real bonus during busy periods.

Silofrit offers counter top, free standing and built in models, all manufactured in durable 304 grade stainless steel. Fries are kept piping hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and drain plate can be cleaned in the dishwasher.

*Excludes built-in model

### Ideally suited for use in

- Quick Service Restaurant – providing a continuous supply of hot and crispy fries during busy periods
- Restaurants – great tasting, crisp, succulent, piping hot fries on demand

### Benefits at a glance

- Free standing, counter top and built in models available
- Crisp, delicious, piping hot fries every time
- Removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

## Silofrit Chip Scuttles







**Silofrit Free Standing Chip Scuttle**

| MODEL | POWER | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|
| | | H | W | D | |
| **601210** | 1kW | 1155 | 400 | 620 | 46 |

**Silofrit Counter Top Chip Scuttle**

| MODEL | POWER | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|
| | | H | W | D | |
| **650722** | 1kW | 540 | 400 | 620 | 21 |

**Silofrit Built In Chip Scuttle**

| MODEL | POWER | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|
| | | H | W | D | |
| **651105** | 0.65kW | 455 | 400 | 630 | 12 |

As standard

Thermostatic Temperature Control

Rotary Control Front

Optional

SOLAS Specification Option

# Super Easy Pasta

## Designed and built to ensure longer life in the harshest of conditions.

Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

With built in and free standing models available, the tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

Pasta cookers listed are 3 phase, 400 volt, however we can customise the voltage to suit your requirements.

**High outputs of pasta enable you to keep pace with demand, even during peak periods**

### Ideally suited for use in

- Quick Service Restaurants – smaller baskets enable smaller portions to be cooked in constant rotation
- Restaurants – serve perfect pasta each and every time

### Benefits at a glance

- Free standing and built in models available
- Designed and built to ensure longer life in the harshest of conditions
- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Optional smaller baskets enable smaller portions to be cooked in constant rotation maximising output and efficiency
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Starch removal keeps water fresh for longer to ensure perfect results
- Two tilt position elements to aid draining and cleaning

## Super Easy Pasta Cookers





**Super Easy Pasta 311 Free Standing Pasta Cooker**

| MODEL | POWER | OUTPUT /HR (kg)** | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| *680131/A500 | 7.5kW | 14 | 990 | 300 | 650 | 70 |

** Fresh Penne Pasta

**Super Easy Pasta 311 Built In Pasta Cooker**

| MODEL | POWER | OUTPUT /HR (kg)** | DIMENSIONS (mm) | | | WT |
|---|---|---|---|---|---|---|
| | | | H | W | D | |
| *690132/A700 | 7.5kW | 14 | 875 | 300 | 630 | 42 |

** Fresh Penne Pasta

| | MODEL | DESCRIPTION |
|---|---|---|
| A | DVC015ZR10 | Single portion pasta basket |
| A | DVC014ZR10 | Basket for 311 pasta cookers |
| A | FB2 | Basket with 6 single portion baskets for 311 pasta cookers |

* Please refer to pages F48 to F50 for electricity supply requirements

# Electricity Supply Requirements



Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

| Brand | Product Code | Power Supply/ Connection Type | Electrical Supply Rating [watts] | Single Phase | | Three Phase | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | Amps | Voltage | Amps - Phase 1 | Amps - Phase 2 | Amps - Phase 3 | Voltage |
| FriFri | 650101 | 1-phase | 3,200 | 13.9 | 230 | N/A | | | |
| FriFri | 650103 | 1-phase | 2 x 3,200 | 2 x 13.9 | 230 | N/A | | | |
| FriFri | 650105 | 1-phase | 3,200 | 13.9 | 230 | N/A | | | |
| FriFri | 650106 | 1-phase | 2 x 3,200 | 2 x 13.9 | 230 | N/A | | | |
| FriFri | 650946 | 3-phase | 4,600 | N/A | | 6.7 | 6.7 | 6.7 | 400 |
| FriFri | 650947 | 3-phase | 6,900 | N/A | | 10.0 | 10.0 | 10.0 | 400 |
| FriFri | 650948 | 3-phase | 9,200 | N/A | | 13.3 | 13.3 | 13.3 | 400 |
| FriFri | 650950 | 3-phase | 2 x 4,600 | N/A | | 2 x 6.7 | 2 x 6.7 | 2 x 6.7 | 400 |
| FriFri | 650952 | 3-phase | 2 x 6,900 | N/A | | 2 x 10.0 | 2 x 10.0 | 2 x 10.0 | 400 |
| FriFri | 650957 | 3-phase | 6,900 | N/A | | 10.0 | 10.0 | 10.0 | 400 |
| FriFri | 650963 | 3-phase | 2 x 6,900 | N/A | | 2 x 10.0 | 2 x 10.0 | 2 x 10.0 | 400 |
| FriFri | 651068 | 3-phase | 6,900 | N/A | | 10.0 | 10.0 | 10.0 | 400 |
| FriFri | 652000 | 3-phase | 4,600 | N/A | | 6.7 | 6.7 | 6.7 | 400 |
| FriFri | 652001 | 3-phase | 6,900 | N/A | | 10.0 | 10.0 | 10.0 | 400 |
| FriFri | 652004 | 3-phase | 6,900 | N/A | | 10.0 | 10.0 | 10.0 | 400 |
| FriFri | 680131/A500 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | 690132/A700 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | PD211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | PD211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | PD211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | PD211M11G0 | 1-phase | 9000 | 39.1 | 230 | N/A | | | |
| FriFri | PD211M31G0 | 3-phase | 9,000 | N/A | | 13.0 | 13.0 | 13.0 | 400 |
| FriFri | PD311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PD411L31G0 | 3-phase | 15,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PD411M31G0 | 3-phase | 18,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PD411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PD311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | PD412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PD412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PD412M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PD422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | PD422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PD422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | PD422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PD422L32G0 | 3-phase | 2 x 7,500 | N/A | | 2 x 10.9 | 2 x 10.9 | 2 x 10.9 | 400 |
| FriFri | PD422M12G0 | 1-phase | 2 x 9000 | 2 x 39.1 | 230 | N/A | | | |
| FriFri | PD422M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PD422M32G0 | 3-phase | 2 x 9,000 | N/A | | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| FriFri | PD522L32G0 | 3-phase | 11,400; 7,500 | N/A | | 16.5 + 10.9 | 16.5 + 10.9 | 16.5 + 10.9 | 400 |
| FriFri | PD522M32G0 | 3-phase | 11,400; 9,000 | N/A | | 16.5 + 13.0 | 16.5 + 13.0 | 16.5 + 13.0 | 400 |
| FriFri | PD622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | PD622H31G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | PD622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | PD622L31G0 | 3-phase | 22,800 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | PD633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | PD633L31G0 | 3-phase | 22,500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | PD633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | PD633M13G0 | 1-phase | 3 x 9,000 | 3 x 39.1 | 230 | N/A | | | |
| FriFri | PD633M31G0 | 3-phase | 27,000 | N/A | | 39.1 | 39.1 | 39.1 | 400 |
| FriFri | PD633H33G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | PD633H31G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | PD633M33G0 | 3-phase | 3 x 9,000 | N/A | | 3 x 13.0 | 3 x 13.0 | 3 x 13.0 | 400 |
| FriFri | PL211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | PL211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | PL211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | PL211M11G0 | 1-phase | 9000 | 39.1 | 230 | N/A | | | |
| FriFri | PL211M31G0 | 3-phase | 9,000 | N/A | | 13.0 | 13.0 | 13.0 | 400 |
| FriFri | PL311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PL411L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PL411M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PL411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PL311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | PL412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PL412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | PL412M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PL422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | PL422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PL422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | PL422L31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PL422L32G0 | 3-phase | 2 x 7,500 | N/A | | 2 x 10.9 | 2 x 10.9 | 2 x 10.9 | 400 |
| FriFri | PL422M12G0 | 1-phase | 2 x 9000 | 2 x 39.1 | 230 | N/A | | | |
| FriFri | PL422M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | PL422M32G0 | 3-phase | 2 x 9,000 | N/A | | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| FriFri | PL622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | PL622H31G0 | 3-phase | 30,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | PL622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | PL622L31G0 | 3-phase | 33,000 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | PL633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | PL633L31G0 | 3-phase | 22500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | PL633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | PL633M13G0 | 1-phase | 3 x 9,000 | 3 x 39.1 | 230 | N/A | | | |
| FriFri | PL633M31G0 | 3-phase | 27000 | N/A | | 39.1 | 39.1 | 39.1 | 400 |
| FriFri | PL633H33G0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | PL633H31G0 | 3-phase | 33,000 | N/A | | 47.7 | 47.7 | 47.7 | 400 |
| FriFri | PL633M33G0 | 3-phase | 3 x 9,000 | N/A | | 3 x 13.0 | 3 x 13.0 | 3 x 13.0 | 400 |
| FriFri | SD211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | SD211H31N0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | SD211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | SD211L11N0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | SD211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | SD211L31N0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | SD311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD411L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SD311H31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |

# Electricity Supply Requirements



Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

| Brand | Product Code | Power Supply/ Connection Type | Electrical Supply Rating [watts] | Single Phase | | Three Phase | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | Amps | Voltage | Amps - Phase 1 | Amps - Phase 2 | Amps - Phase 3 | Voltage |
| FriFri | SD311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | SD311L31N0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | SD412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SD412H31N0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SD412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD412L31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | SD422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SD422H32N0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | SD422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | SD422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD422L12N0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | SD422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD422L31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SD622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | SD622H31G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | SD622H32N0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | SD622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | SD622L31G0 | 3-phase | 22,800 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | SD622L32N0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | SD633H31N0 | 3-phase | 33,000 | N/A | | 47.8 | 47.8 | 47.8 | 400 |
| FriFri | SD633H33G0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | SD633H33N0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | SD633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | SD633L13N0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | SD633L31G0 | 3-phase | 22,500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | SD633H31G0 | 3-phase | 33,000 | N/A | | 47.8 | 47.8 | 47.8 | 400 |
| FriFri | SD633L31N0 | 3-phase | 22,500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | SD633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | SD633L33N0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | SL211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | SL211H31N0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | SL211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | SL211L11N0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | SL211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | SL211L31N0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | SL311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL411L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SL311H31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | SL311L31N0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | SL412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SL412H31N0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SL412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL412L31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | SL422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | SL422H32N0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | SL422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | SL422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL422L12N0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | SL422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL422L31N0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | SL622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | SL622H31G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | SL622H32N0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | SL622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | SL622L31G0 | 3-phase | 22,800 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | SL622L32N0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | SL633H31N0 | 3-phase | 33000 | N/A | | 47.8 | 47.8 | 47.8 | 400 |
| FriFri | SL633H33N0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | SL633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | SL633L13N0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | SL633L31G0 | 3-phase | 22500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | SL633H33G0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | SL633H31G0 | 3-phase | 33,000 | N/A | | 47.8 | 47.8 | 47.8 | 400 |
| FriFri | SL633L31N0 | 3-phase | 22,500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | SL633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | SL633L33N0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | TD211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | TD211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | TD211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | TD211M11G0 | 1-phase | 9000 | 39.1 | 230 | N/A | | | |
| FriFri | TD211M31G0 | 3-phase | 9,000 | N/A | | 13.0 | 13.0 | 13.0 | 400 |
| FriFri | TD311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TD311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | TD411L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TD411M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TD411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TD412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TD412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TD412M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TD422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | TD422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TD422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | TD422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TD422L32G0 | 3-phase | 2 x 7,500 | N/A | | 2 x 10.9 | 2 x 10.9 | 2 x 10.9 | 400 |
| FriFri | TD422M12G0 | 1-phase | 2 x 9000 | 2 x 39.1 | 230 | N/A | | | |
| FriFri | TD422M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

**For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions**

# Electricity Supply Requirements



Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

| Brand | Product Code | Power Supply/ Connection Type | Electrical Supply Rating [watts] | Single Phase | | Three Phase | | | |
|---|---|---|---|---|---|---|---|---|---|
| | | | | Amps | Voltage | Amps - Phase 1 | Amps - Phase 2 | Amps - Phase 3 | Voltage |
| FriFri | TD422M32G0 | 3-phase | 2 x 9,000 | N/A | | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| FriFri | TD522L32G0 | 3-phase | 11,400; 7,500 | N/A | | 16.5 + 10.9 | 16.5 + 10.9 | 16.5 + 10.9 | 400 |
| FriFri | TD522M32G0 | 3-phase | 11,400; 9,000 | N/A | | 16.5 + 13.0 | 16.5 + 13.0 | 16.5 + 13.0 | 400 |
| FriFri | TD622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | TD622H31G0 | 3-phase | 30,000 | N/A | | 43.4 | 43.4 | 43.4 | 400 |
| FriFri | TD622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | TD622L31G0 | 3-phase | 22,800 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | TD633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | TD633L31G0 | 3-phase | 22,500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | TD633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | TD633M13G0 | 1-phase | 3 x 9,000 | 3 x 39.1 | 230 | N/A | | | |
| FriFri | TD633M31G0 | 3-phase | 27,000 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | TD633H33G0 | 3-phase | 33,000 | N/A | | 47.7 | 47.7 | 47.7 | 400 |
| FriFri | TD633H31G0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | TD633M33G0 | 3-phase | 3 x 9,000 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | TL211H31G0 | 3-phase | 11,000 | N/A | | 15.9 | 15.9 | 15.9 | 400 |
| FriFri | TL211L11G0 | 1-phase | 7500 | 32.6 | 230 | N/A | | | |
| FriFri | TL211L31G0 | 3-phase | 7,500 | N/A | | 10.9 | 10.9 | 10.9 | 400 |
| FriFri | TL211M11G0 | 1-phase | 9000 | 39.1 | 230 | N/A | | | |
| FriFri | TL211M31G0 | 3-phase | 9,000 | N/A | | 13.0 | 13.0 | 13.0 | 400 |
| FriFri | TL311H31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TL411L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TL411M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TL411H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TL311L31G0 | 3-phase | 11,400 | N/A | | 16.5 | 16.5 | 16.5 | 400 |
| FriFri | TL412H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TL412L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TL412M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TL422H32G0 | 3-phase | 2 x 11,000 | N/A | | 2 x 15.9 | 2 x 15.9 | 2 x 15.9 | 400 |
| FriFri | TL422H31G0 | 3-phase | 22,000 | N/A | | 31.9 | 31.9 | 31.9 | 400 |
| FriFri | TL422L12G0 | 1-phase | 2 x 7500 | 2 x 32.6 | 230 | N/A | | | |
| FriFri | TL422L31G0 | 3-phase | 15,000 | N/A | | 21.7 | 21.7 | 21.7 | 400 |
| FriFri | TL422L32G0 | 3-phase | 2 x 7,500 | N/A | | 2 x 10.9 | 2 x 10.9 | 2 x 10.9 | 400 |
| FriFri | TL422M12G0 | 1-phase | 2 x 9000 | 2 x 39.1 | 230 | N/A | | | |
| FriFri | TL422M31G0 | 3-phase | 18,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TL422M32G0 | 3-phase | 2 x 9,000 | N/A | | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| FriFri | TL622H32G0 | 3-phase | 2 x 15,000 | N/A | | 2 x 21.7 | 2 x 21.7 | 2 x 21.7 | 400 |
| FriFri | TL622H31G0 | 3-phase | 30,000 | N/A | | 26.1 | 26.1 | 26.1 | 400 |
| FriFri | TL622L32G0 | 3-phase | 2 x 11,400 | N/A | | 2 x 16.5 | 2 x 16.5 | 2 x 16.5 | 400 |
| FriFri | TL622L31G0 | 3-phase | 22,800 | N/A | | 33 | 33 | 33 | 400 |
| FriFri | TL633L13G0 | 1-phase | 3 x 7,500 | 3 x 32.6 | 230 | N/A | | | |
| FriFri | TL633L31G0 | 3-phase | 22500 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | TL633L33G0 | 3-phase | 3 x 7,500 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | TL633M13G0 | 1-phase | 3 x 9,000 | 3 x 39.1 | 230 | N/A | | | |
| FriFri | TL633M31G0 | 3-phase | 27000 | N/A | | 32.6 | 32.6 | 32.6 | 400 |
| FriFri | TL633M33G0 | 3-phase | 3 x 9,000 | N/A | | 3 x 10.9 | 3 x 10.9 | 3 x 10.9 | 400 |
| FriFri | TL633H33G0 | 3-phase | 3 x 11,000 | N/A | | 3 x 15.9 | 3 x 15.9 | 3 x 15.9 | 400 |
| FriFri | TL633H31G0 | 3-phase | 33,000 | N/A | | 47.7 | 47.7 | 47.7 | 400 |

# Notes

