

## TECHNICAL DATA SHEET

### EVO2200 (T)



#### TECHNICAL DATA

| Model / Type               | EVO2200          | EVO2200T     |
|----------------------------|------------------|--------------|
| Reference                  | 8410 / 8412      | 8415         |
| Pan (litres)               | 2x 7-8           | 2x 7-8       |
| Dimensions (mm)            |                  |              |
| Width                      | 400              | 400          |
| Depth                      | 600              | 600          |
| Height                     | 850-900          | 850-900      |
| Basket                     | 158x285xH135     | 158x285xH135 |
| Production capacity (kg/h) | 38-46            | 52-64        |
| Voltage                    | 3N400V/ 3~230V   | 3N400V       |
| Kilowatts                  | 14.4 kW/ 11,8 kW | 22 kW        |
| Fuses                      | 20A              | 32A          |
| Heating element            | 2                | 2            |
| Temperature range          | 95°C – 190°C     | 95°C – 190°C |
| Protection index           | IPX4             | IPX4         |
| Net weight (kg)            | 62               | 62           |
| Power cable (m)            | 2.50             | 2.50         |
| Remark                     | Without plug     | Without plug |

#### FEATURES AND BENEFITS

- 100% stainless steel construction, strong and sustainable.
- High quality components and finish to meet the highest expectations.
- Maximum efficiency with the dialogue system which optimizes cooking.
- Maximum insulation to optimize efficiency and heat, with minimum energy loss.
- Pan with cold zone under the heating element for waste recover and oil saving.
- Thermostat suitable for cleaning with water (95 °C).
- Easy cleaning and optimum hygiene thanks to the rounded corners and the heating element pivoting upwards with intermediate level.
- Eco position: to melt solid fat without burning it.
- Turbo option, ideal for frying frozen food.
- Swiss Made: manufactured in our factory in Romanel-sur-Morges.
- IPX4 index / 2-year warranty / 20-year spare parts.

#### OPTIONS

- Automatic basket lift (2x)
- Oil filtration pump
- Double oil filtration pump for separate oil filtering for each pan (not possible with basket lift)
- Computer
- Built-in
- Turbo
- Sicotronic
- Marine
- 2 power cables
- Castors H850 or H900
- Other voltages on request

#### ACCESSORIES

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

#### CERTIFICATIONS

- CB, DNV-GL, UL

DETAIL IMAGES



TECHNICAL DRAWINGS

