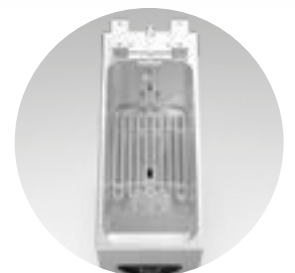
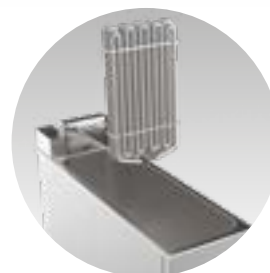


# THE CORE 250(T)

## TECHNICAL DATA SHEET

### Technical data

Model / Type	CORE250	CORE250T
Reference	8520	8525
Tank	9-10 litres	9-10 litres
Dimensions*	250x600x850/900	250x600x850/900
Baskets*	202x285x135	202x285x135
Production capacity	20-26kg/h	28-36kg/h
Voltage	3N400V	3N400V
Heating power	7.2 kW	11 kW
Current	10A	16A
Heating element	1	1
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight	45kg	45kg
Power cable	2.5m	2.5m
Remark	Supplied without plug	Supplied without plug



\* Width x Depth x height (mm)

# THE CORE 250(T)

## TECHNICAL DATA SHEET

### Features and benefits

- Electromechanical thermostat
- Temperature control knob
- Integrated SicoTronic interface
- Intelligent adjustment for optimized performance and precise temperature control.
- Maximum insulation to optimize efficiency and heat retention, with minimal energy loss.
- Fry tank with a cold zone for waste collection below the heating element, slowing down oil degradation.
- Thermostat suitable for cleaning with water (95°C). Rounded corners and a pivoting heating element with an intermediate stop position allow for easy cleaning.
- «MELT» Position: melts solid fat without burning it.
- High-quality components and finishes to meet the highest standards.
- Fully stainless steel, strong and durable
- Adjustable height: 850–900 mm
- Turbo option, ideal for frying frozen foods.
- Swiss Made: manufactured at our factory in Romanel-sur-Morges.
- IPX4 Rating / 2-year warranty / 20-year availability of spare parts.

### Options

- Built-in installation
- Turbo
- Other voltages available on request

### Accessories

- Fine meshed basket
- Microfilter with support
- Fish grid
- Draining rack

### Certifications

- CB, UL

### Technical drawings (mm)

