

# THE CORE 2200(T) TECHNICAL DATA SHEET

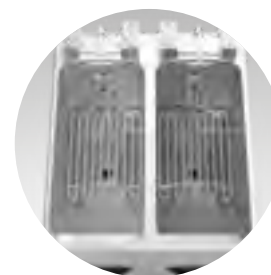
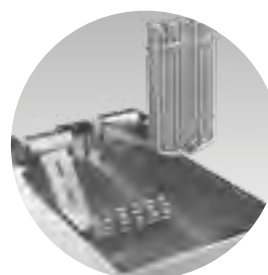
## Technical data

Model	CORE 2200	CORE 2200T
Stock code	8510	8515
Tank capacity	2 x 7-8 litres	2 x 7-8 litres
Dimensions*	400x600x850/900	400x600x850/900
Baskets*	158x285x135	158x285x135
Output per hour (frozen product)	38-46 kg/h	46-54 kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	18 kW
Amperage	20A per phase	26A per phase
Heating element	2	2
Temperature range	95°C – 190° C	95°C – 190° C
Protection index	IPX4	IPX4
Net weight	72 kg	72 kg
Power cable	2.5m	2.5m
Frying surface per pan	W169 x D338mm	W169 x D338mm

\* Width x Depth x Height (mm)



Supplied with lid, baskets, oil buckets, crumb filters, element lifting hook and mains cable



# THE CORE 2200(T)

## TECHNICAL DATA SHEET

### Features and benefits

- Electromechanical thermostat with overheat protection
- Ergonomic thermostat knob for easy temperature control
- Integrated Sicotronic interface
- Intelligent adjustment for optimised performance and precise temperature control (+/- 6°C)
- Maximum insulation to optimise efficiency and heat retention, minimising energy loss
- Cool zone for waste collection below the heating element, slowing down oil degradation
- Fryer can be heated for cleaning with water (95°C)
- Rounded corners and a pivoting heating element, with an intermediate stop position, for easy cleaning
- Folding lid for easy storage (inside fryer door)
- MELT Position: melts solid fat without burning it
- Easy to locate element RESET button
- High quality components and finish to meet the highest standards
- Stainless steel, strong and durable
- Adjustable height castors with fixed castors on rear
- Turbo option, ideal for frying frozen food
- Swiss Made: manufactured at the Valentine Fabrique factory in Romanel-sur-Morges
- IPX4 rating / 3-year warranty / 20-year tank warranty
- 20-year availability of spare parts

### Options

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

### Accessories

- Microfilter with support frame
- Fishplate
- Batter bowl
- Splashguard
- Interlock channel
- VITO oil filtration
- VITO oil tester

### Certifications

- CB, UL, CE, UKCA

### Technical drawings (mm)

