

THE CORE 600

TECHNICAL DATA SHEET

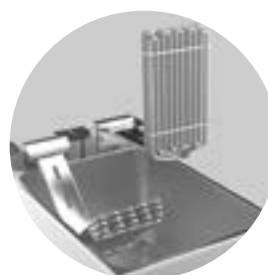
Technical data

Model	CORE 600
Stock code	8560
Tank capacity	25-28 lit res
Dimensions*	600x600x850/900
Baskets*	255x285x135
Output per hour (frozen product)	57-68 kg/h
Voltage	3N400V
Heating power	22 kW
Amperage	32A per phase
Heating element	2
Temperature range	95°C – 190° C
Protection index	IPX4
Net weight	93 kg
Power cable	2.5m
Frying surface	W568xD338mm

* Width x Depth x Height (mm)



Supplied with lid, baskets, oil bucket, crumb filter, element lifting hook and mains cable



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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 ($\pm 6^{\circ}\text{C}$)
- 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
- 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

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)

