

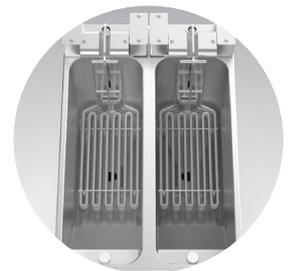
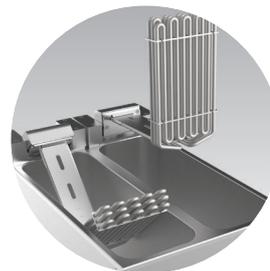
THE CORE SMART 2525(T) TECHNICAL DATA SHEET

Technical data

Model	CORE SMART 2525	CORE SMART 2525T
Stock code	8750	8755
Tank capacity	9-10 litres	9-10 litres
Dimensions*	500x600x850/900	500x600x850/900
Basket†	202x285x135	202x285x135
Output per hour (frozen product)	40-52kg/h	56-72kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	22 kW
Amperage	20A per phase	32A per phase
Heating element	2	2
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX5	IPX5
Net weight	78kg	78kg
Power cable	2.5m	2.5m
Frying Surface	W218xD338mm	W218xD338mm



* Width x depth x height (mm)



THE CORE SMART 2525(T)

TECHNICAL DATA SHEET

Features and benefits

- Electronic control for precise cooking $\pm 1^{\circ}\text{C}$ accuracy
- 6 fully customisable programmes per pan: individual adjustment of temperature, time and name for each programme
- FrySmart Technology™ – advanced oil-absence detection for enhanced safety and extended heating element lifespan
- ECO mode: automatic optimisation of power consumption during prolonged inactivity, with adjustable time and temperature
- MELT mode: allows solid fat to melt gently, without the risk of overheating or burning
- CLEAN mode: for hot cleaning with water and alkaline degreasers (e.g. VTABS)
- Integrated Sicotronic interface
- Integrated smart key for testing the safety system.
- PWM regulator with protection against overheating
- Removable cartridge-style electrical connection box, simplifying servicing, especially for built-in fryers
- Maximum insulation to optimise efficiency and heat, with minimal energy loss
- Cool zone for waste collection below the heating element, slows down oil degradation
- Easy cleaning: rounded corners and swivel heating element with intermediate stop position
- 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
- IPX5 rating / 3-year warranty / 20-year tank warranty
- 20-year availability of spare parts

Options

- Automatic basket lifting system (2 positions) with automatic lift at end of program
- Twin pump system: filtration through metal filter and microfilter. Daily filtration extends oil life.
- Built-in
- Turbo
- Other voltages on request

Accessoires

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

Certificates

- CB, UKCA, UL, SABER, DNV-GL

Technical drawings (mm)

