



FriFri Precision 422 Electric Free-standing Twin Tank Fryer - W 400mm



FriFri Precision for the chef who wants superb temperature control for consistently excellent results.

Precision is the fryer of choice.

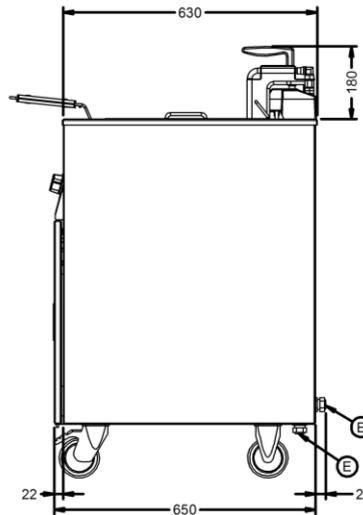
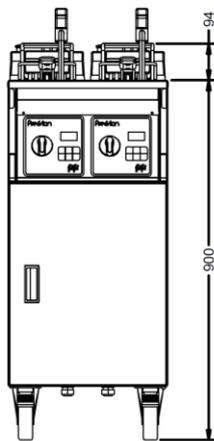
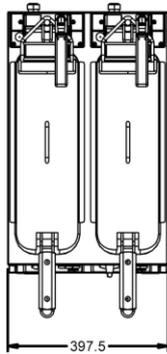
- ✓ Electronic temperature control and powerful elements maintains oil to within +/- 1°C of the temperature selected, reducing oil usage and ensuring your food always has that all-important crunch.
- ✓ With one cooking programme, perfect for when you want to cook the same product time after time, to the same exacting standards.
- ✓ Digital timer displays the count down, with a buzzer sounding at the end of the cook cycle.
- ✓ Temperature view shows current oil temperature, enabling you to make an informed decision as to when to start cooking.
- ✓ Are there more fries than last time? Adaptive cooking automatically adjusts the cooking times to suit your batch size ensuring you never serve undercooked food.
- ✓ Keeping your oil in peak condition! Optional xFri© filters the oil at the push of a button and returns oil to the tank. Filter the oil safely, even while it's still hot, mid service if necessary, and resume frying in minutes - so easy there is no excuse not to!
- ✓ Extend oil life by up to 75% with the integral oil filtration system, saving you money on oil purchase and disposal costs.
- ✓ Raising food to the next level. Perfect for kitchens where you don't have time for constant supervision, optional LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.
- ✓ Pressed tank for strength and durability. Radiused corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning.
- ✓ Fat melt cycle gently pulses to melt solid fats.
- ✓ Optimum Allergen Control. Supplied with separate oil buckets, and can be supplied with separate pumped filtration systems, providing completely segregated gravity filtration for optimum allergen control or to cater for dietary preferences.

Asstandard

- 
Electronic Temperature Control
- 
Touchpad Control
- 
Timer
- 
Temperature View
- 
Adaptive Cooking
- 
Gravity-fed Oil Filtration
- 
Vertically Coiled Elements
- 
Allergen Control

Optional

- 
xFri® Pumped Oil Filtration Option
- 
LiftFri® Automatic Basket Lift Option
- 
SOLAS Specification Option



HxWxD
894x397.5x650



79



Electric supply

Fryer Designer

Please use our Fryer Designer to create your bespoke code.

Do you want an alternative configuration of baskets?

How many supply cables would you like?

Do you require chargeable add on items such as castors and pumped oil filtration?

Range	Base Mounting	Fryer Width	Number Of Tanks	Number Of Baskets	Element Power	Phase	Cables	Filtration / Pumps	Number of Basket Lifts
Precision	Castors Legs Mixed - castors at back, legs at front SOLAS feet and buzzer for marine (free-standing only)	400mm	2	2	Low 2 x 7.5 kW Medium 2 x 9.0 kW High 2 x 11.0 kW	1 - 230V 1 NAC 3 - 400V 3 NAC 5 - 230V 1 AC 6 - 230V 3 AC 7 - 400V 3 AC 8 - 440V 3 AC	2	Gravity Filtration 1 Pump 2 Pump	0 1 2

If you would like help to create code please call us on 01522 875500.