



FriFri Touch 622 Electric Free-standing Twin Tank Fryer - W 600mm

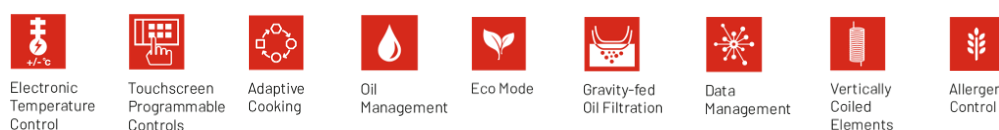


The FriFri Touch Fryer for those who run the busiest professional kitchens and refuse to compromise on quality.

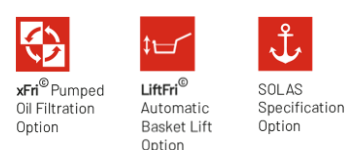
Touch is your newest kitchen assistant, helping you to deliver quality results every time.

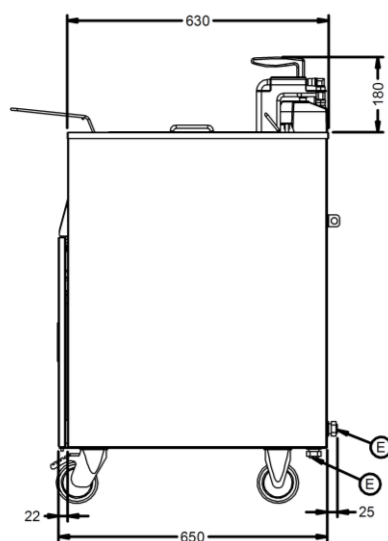
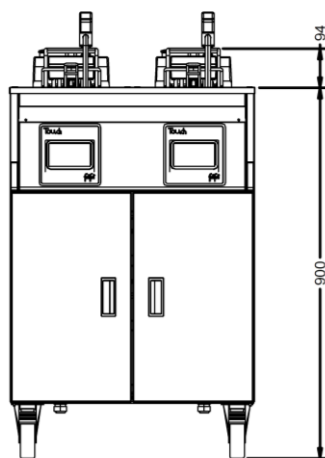
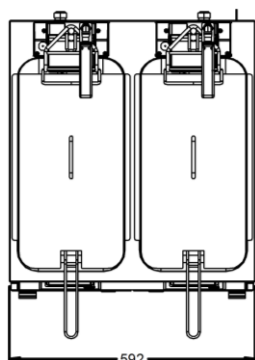
- ✓ 24 one touch icon driven menu items, meaning regardless of the operator, at one touch deliver precisely the same results every time.
- ✓ Are there more fries than last time? Adaptive cooking automatically adjusts the cooking times to suit your batch size ensuring you never serve undercooked food.
- ✓ The 4.3" Qpad is intuitive, easy to use and provides the wider functionality that only a touch screen can deliver.
- ✓ Easy-View Traffic Light Status – ColourCue. Great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: red – attention required such as unload; amber – pre-heating; green – ready to fry.
- ✓ Understand your energy usage. Customise the eco settings by temperature to suit your operation. View where you can make savings with detailed analysis of the fryer's energy usage over the last 8 hours, 24 hours, 7 days and 28 days.
- ✓ Keeping your oil in peak condition! FriFri Oil Assistant and optional xFri® to easily monitor the condition of oil with the onscreen oil status. When prompted filter the oil even while it's still hot, mid service if necessary, and resume frying in under five minutes. It is so quick and 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.
- ✓ Optimum Allergy 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.
- ✓ Pressed tank for strength and durability. Radiused corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning.
- ✓ Data driven quality. For the ultimate repeatable results view your fryer usage data hours of operation coupled with the number of cook and filter cycles. For multi-site operations configure and clone your menu easily via USB.
- ✓ Consistency across sites. Ensure uniform, great quality results across multiple sites, easily via USB.
- ✓ Invest in the future of your business with a Touch fryer. With superior construction, an industry leading high output from minimal footprint, and with easy to apply USB software updates, Touch will ensure happy, satisfied customers for many years to come
- ✓ Fat melt cycle gently pulses to melt solid fats.

As standard



Optional





HxWxD
994x592x650



99



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
Touch	Castors Legs Mixed - castors at back, legs at front SOLAS feet and buzzer for marine (free-standing only)	600mm	2	2 3 4	Low 2 x 11.4 kW High 2 x 15.0 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	1 2	Gravity Filtration 1 Pump 2 Pump	0 1 2

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