

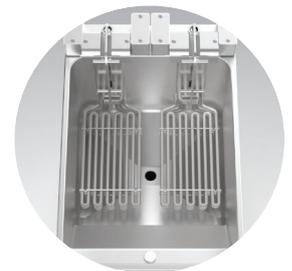
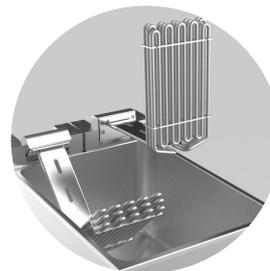
# THE CORE SMART 400(T) TECHNICAL DATA SHEET

## Technical data

Model	CORE SMART 400	CORE SMART 400T
Stock code	8740	8745
Tank capacity	15-18 litres	15-18 litres
Dimensions*	400x600x850/900	400x600x850/900
Basket†	2x158x285x135	2x158x285x135
Output per hour (frozen product)	38-46kg/h	46-54kg/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	IPX5	IPX5
Net weight	63kg	63kg
Power cable	2.5m	2.5m
Frying Surface	W368xD338mm	W368xD338mm



\* Width x depth x height (mm)



# THE CORE SMART 400(T)

## TECHNICAL DATA SHEET

### Features and benefits

- Electronic control for precise cooking +/-1°C accuracy
- 6 fully customisable programmes: 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)
- Automatic lift at end of program
- 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)

