

# THE CORE 600-E

## TECHNICAL DATA SHEET

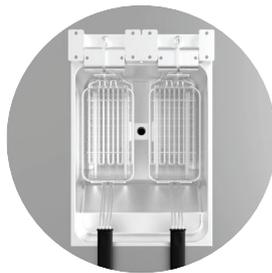
### Technical data

Model	<b>CORE 600-E</b>
Stock code	8560-E
Tank capacity	25-28 litres
Dimensions*	See drawing
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	72 kg
Power cable	5m
Frying surface	W568xD338mm

\* Width x Depth x Height (mm)



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



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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 ( $95^{\circ}\text{C}$ )
- 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
- 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

### Accessories

- Microfilter with support frame
- Fishplate
- VITO oil filtration
- VITO oil tester

### Certifications

- CB, UL, CE, UKCA

### Technical drawings (mm)

