

# THE CORE 250-E(T)

## TECHNICAL DATA SHEET

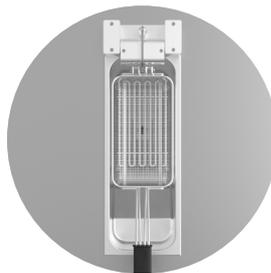
### Technical data

Model	CORE 250-E	CORE 250-ET
Stock code	8520-E	8525-E
Tank capacity	9-10 litres	9-10 litres
Dimensions*	See drawing	See drawing
Basket*	202x285x135	202x285x135
Output per hour (frozen product)	20-26 kg/h	28-36 kg/h
Voltage	3N400V	3N400V
Heating power	7.2 kW	11 kW
Amperage	10A per phase	16A per phase
Heating element	1	1
Temperature range	95°C – 190°C	95°C – 190°C
Protection index	IPX4	IPX4
Net weight	35 kg	35 kg
Power cable	5m	5m
Frying surface	W218xD338mm	W218xD338mm

\* Width x Depth x Height (mm)



Supplied with lid, basket, 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 (+/- 6°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°C)
- Rounded corners and a pivoting heating element, with an intermediate stop position, for easy cleaning
- Folding lid for easy storage
- 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
- Turbo option, ideal for frying frozen food
- 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

### Options

- Turbo
- **Accessories**
  - Microfilter with support frame
  - Fishplate
  - VITO oil filtration
  - VITO oil tester

### Certifications

- CB, UL, CE, UKCA

### Technical drawings (mm)

