GASTRO / ECONOMY

frifri

PRODUCT RANGE & PRICE LIST



SPECIALISING IN

- FRYERS
- PASTA COOKERS
- CHIP SCUTTLES

Contents





Touch

For those who run the busiest professional kitchens and refuse to compromise on quality.

Professional Free Standing and Drop in Fryers with Automation

Ideally suited for:

- Multi-site operations
- Fast Food/QSR
- Education
- Healthcare
- Retail
- Cloud Kitchens

Why choose Touch?

- All the great features of Precision plus
- QPad intuitive, easy to use touchscreen
- Organise your screen to suit your operation
- 24 user set menu icons, regardless of the operator, the fryer will deliver precisely the same results every time
- Make any change with just a single touch
- Eco mode for energy savings and extended oil life
- Energy, Oil and Data Management giving you control and helping you to make informed commercial decisions
- FriFri Oil Assistant, easily monitor the condition of oil

Find out more on **page** **F10**



Precision

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

Professional Free Standing and Drop in Fryers

Ideally suited for:

- Chains
- Independents
- Gastronomy
- Education

Why choose Precision?

- Maintains oil to within +/-1°C of your required setting
- Timer with countdown display and buzzer
- Adaptive Cooking - Are there more fries than last time? Automatically adjusts cooking times to suit your batch size
- Integral gravity filtration
- Optional LiftFri© automatic basket lifting system
- Optional xFri© pumped oil filtration

Find out more on **page** **F21**



Super•easy

Outstanding value with no compromise in quality or performance.

Mid-Range Free Standing and Drop in Fryers

Ideally suited for:

- Restaurants
- Hotels
- Education
- Health

Why choose Super Easy?

- Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability
- A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.
- Low watts density element with a large surface area in contact with the oil
- Available with integral gravity filtration
- Optional xFri© integrated oil pump and filtration system

Find out more on **page** **F31**



profi+

Professional performance from a compact, sturdy counter top fryer.

Professional Counter Top Fryers

Ideally suited for:

- Fine cuisine
- Restaurants

Why choose Profi+?

- A powerful counter top fryer capable of producing up to 25kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1°C
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on **page** **F42**

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl





frita+

Affordable, durable and efficient – it won't let you down.

Mid-range Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Frita+?

- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Find out more on page F44



eco

The Eco range takes up a minimum of space on work surfaces.

Budget Counter Top Fryers

Ideally suited for:

- Cafes
- Pubs
- Restaurants

Why choose Eco?

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C
- One piece pressed stainless steel tank with rounded corners
- Lift-out control panel for reduced cleaning times
- Weld-free construction adds strength and durability

Find out more on page F44



silofrit

Crisp, succulent, piping hot fries every time.

Free Standing, Built In and Counter Top Chip Scuttles

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose Silofrit?

- Crisp, delicious, piping hot fries every time
- Fries are kept piping hot and crispy by the infrared lamp above, as well as the drain plate with attached element beneath
- For added convenience the removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Find out more on page F46



Super easy pasta

Designed and built to ensure longer life in the harshest of conditions.

Pasta Cooker

Ideally suited for:

- Quick Service Restaurants
- Restaurants

Why choose the Super Easy Pasta Cooker?

- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Superior resistance to punishing salt and starch corrosion with a grade 316 stainless steel single pressed tank and corrosion resistant incoloy heating element

Find out more on page F47

2 YEAR | **UK** parts and labour **warranty** | **Export** parts **warranty**
on all Lincat products

The FriFri free standing / drop in electric fryer line up

Model	Touch	Precision	Super Easy
Temperature control			
Temperature control	Electronic +/-1°C	Electronic +/-1°C	Mechanical +/-8°C
Temperature range	30-190°C	60-190°C	90-190°C
Temperature increments	1°C	5°C	10°C
Construction			
Stainless steel grade of pressed tank	304	304	304
Stainless steel grade of body	304	304	430
Full tank cover	✓	✓	✓
Stainless steel bucket	✓	✓	✓ if gravity filtration is specified
Allergen control	✓	✓	✓
Element design	Horizontal coiled ultra low watts density element	Horizontal coiled ultra low watts density element	Low watts density element
Reversible door	✓ (Accessory)	✓ (Accessory)	✓ (Accessory)
Protection against water ingress	IPX5	IPX5	IPX5
SOLAS specification feature	Option	Option	✗
Controls			
Operation	QPad touchscreen	Touchpad	Rotary control knob
Programmes	24	1	✗
Adaptive cooking	✓	✓	✗
Eco mode	✓	✗	✗
ColourCue traffic light fryer status	✓	✗	✗
Fat melt cycle	✓	✓	✗
Filtration			
Gravity filtration	✓	✓	Option
xFri© - integrated oil pump and filtration system	Option	Option	Option
LiftFri© - the automatic basket lifting system	Option	Option	✗
Management Tools			
Oil management	✓	✗	✗
Energy management	✓	✗	✗
Data management			✗
USB for updates, configuring, cloning menu, sharing	✓	✗	✗

Essential Features at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. Below is an explanation to help you identify each icon.

- Electronic Temperature Control
- Thermostatic Temperature Control
- Touchscreen Programmable Control
- **xFri**© Pumped Oil Filtration Option
- Gravity-fed Oil Filtration
- SOLAS Specification Option
- **LiftFri**© Automatic Basket Lift Option
- Horizontally Coiled Elements
- Adaptive Cooking
- Data Management
- Oil Management
- Timer
- Temperature View
- Eco Mode
- Allergen Control
- Rotary Control Front
- Rotary Control Rear
- Touchpad Control

GASTRO ECONOMY

The Frying Challenge

Consistency and Quality of Food

Consistency is a crucial element for any foodservice operation to maintain not only a great reputation but also returning customers. The cooking equipment specified plays a critical role in this for any operation, large or small.

Food Wastage

Between 33-50% of all food produced globally is never eaten, and the value of this wasted food is worth over $1 trillion.

Not only are all of the resources that went into creating the uneaten food wasted but when food waste goes to landfill, it decomposes and creates methane, which is 23x more deadly than carbon dioxide.

Oil Usage

The most costly ongoing expense when operating a professional fryer is the cooking oil.

Reducing the amount of oil you use is the most cost-effective way of dealing with it. This is also the best option for the environment.

Energy Usage

Energy consumption in foodservice operation has always been high. With energy costs increasing the hospitality industry needs to adapt to reduce energy use and carbon emissions.

Limited Kitchen Space

Commercial kitchens are getting smaller. Around the world, foodservice operations are increasing profitability by shrinking kitchens and dedicating more space to front-of-house. Many new food concepts, such as pop-up restaurants and food trucks, have limited space.

Dietary Requirements and Restrictions

Meeting individual dietary requirements is a growing challenge and can be both costly to the health of your customers and also your reputation if you get it wrong. Food allergies and intolerances are at an all-time high, and as we become more multicultural as a society there is a need to cater to religious and cultural diets as well.

Consistency & Quality of Food

Quality

Horizontal Coiled Elements

Electronic Temperature Control

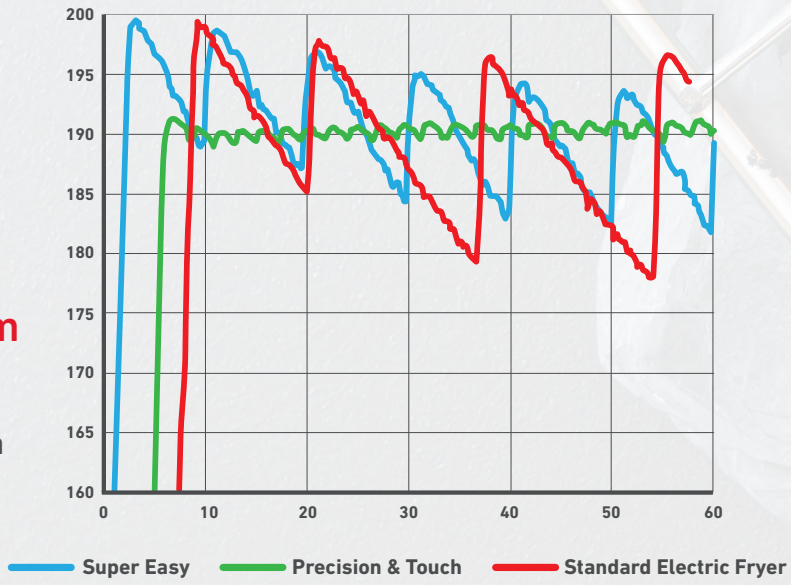
Adaptive Cooking

LiftFri© Automatic Basket Lift Option

ColourCue

Success ultimately depends on the quality and consistency of the food you produce. Deliver incredibly accurate and uniform cooking every time.

FriFri is your new kitchen assistant, helping you to deliver quality results every time.



That all-important crunch!

Electronic temperature control, powerful elements and fast recovery, maintain oil to within +/-1°C of your required setting. This prevents food from absorbing excess oil and ensures that it has that all important crunch!

Keeping your oil in peak condition!

FriFri Oil Assistant and xFri© pumped oil filtration enables you to easily monitor the condition of oil with the on-screen oil status bar. When prompted filter the oil even while its 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!

One touch perfect food!

With 24 programmed icon driven menu items, 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.

Raising food to the next level

Perfect for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

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.

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.

Consistency across sites

Ensure consistent, great quality results across multiple sites, configure and clone your menu easily via USB.

FriFri has been offering the same high quality to its customers for over 70 years

Limited Kitchen Space

Dietary Requirements and Restrictions

Design

A fryer that fits in perfectly with your kitchen and your needs

Deliver big in a small space!

Offering high output from minimal footprint, with models from just 200mm wide, FriFri work wonders even in limited spaces.

FriFri - build your perfect fryer!

There is a FriFri for every type of foodservice operation; from hospitals to food trucks, to ships. From 200mm to 600mm wide, free standing on legs or castors, drop in or SOLAS, there is a fryer for you!

And it doesn't end there! Customise your fryer with a choice of power ratings, and optional features such as basket lifts and pumped filtration.

Just see our Fryer Designer below for all the options available to you!

Operation at a level to meet your needs

FriFri can be as automated as you need to support your operation, whether you require easy one Touch icon driven operation or you want to be more hands on with your frying, there is a FriFri fryer to support your kitchen set up.

Superior build

Corrosion-resistant 304 grade stainless steel pressed tanks offer superior strength and durability - we are so confident in the life of our tanks that they come with a 10 year warranty. A fully rounded profile with radiused corners and a robust hinged element makes cleaning easier and quicker.

Safety first

Drainage for our integral filtration system is through the body of the fryer to a quick release bucket, safe and mess free. A stainless steel bucket collects filtered oil housed within the cabinet for returning to the tank.

The xFri© integrated oil pump removes the need to manually return oil to the tank or have any contact with the hot oil, reducing the risk of spillages and accidents.

Optimum allergen control

Supplied with separate filtration systems and buckets, twin and triple tank models provide completely segregated gravity filtration for optimum allergen control or to cater for dietary preferences. To compliment this, separate xFri© pumps can be specified to achieve segregated pumped filtration.

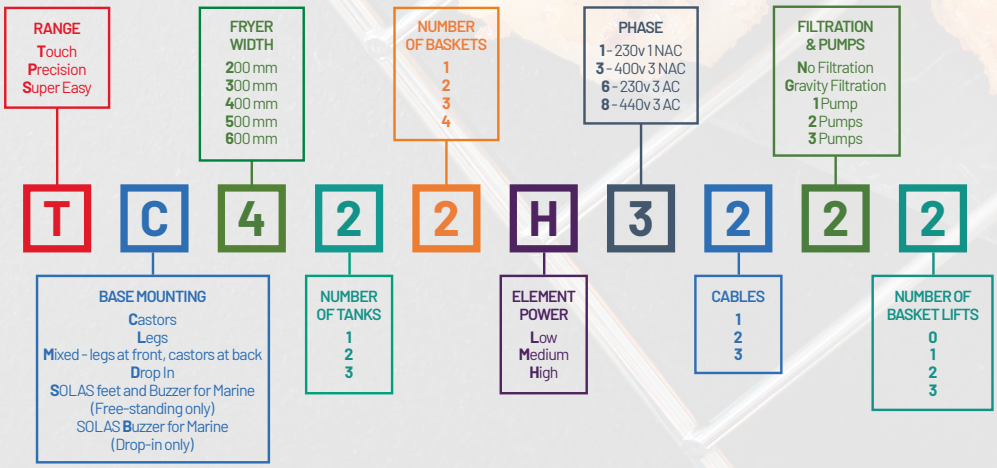
The optional Food Segregation Management Pack (FSM) enables components and baskets which can be swapped to be colour-coded to stop them being mixed-up.

A future proofed investment

With easy to apply USB updates.

There are 135 base FriFri models for you to configure, creating 1000's of possible solutions

Fryer Designer





Energy Usage

Food Wastage

Oil Usage



Eco

FriFri brings together a number of features to help you deliver your eco goals; reducing energy usage, minimising food waste and limiting oil usage.

Great delivery

A compact tank design and efficient cool zone guarantees reduced oil usage, fast heat up and a high output to oil ratio.

Fast recovery

With a greater surface contact with the oil, unique horizontally coiled elements coupled with electronic temperature control together deliver energy efficiency and faster recovery.

Eco mode

Utilising the eco mode, if the fryer is inactive for the a set period of time, it will automatically reduce to a user defined temperature. This not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

Insulation

Fully insulated tanks reduce heat loss.

Reduce oil usage

Extreme temperatures and carbonised food debris are two major contributors in oil degradation. Tight temperature control and the dual filtration system combined with the eco mode prolongs oil life, reduces oil usage and the volume of waste oil.

Cook what you need, when you need it

Its not just the food waste created from cooking more food than is needed, it is also the energy, oil and labour required to produce it. To minimise waste a fryer with multiple baskets can be used to fry small batches simultaneously or twin and triple tank fryers can be used to cook portions requiring different temperatures.

Zero waste just perfectly cooked food

Adaptive cooking will automatically adjust cooking times to suit your batch size to make sure you are not serving undercooked food. LiftFri© automatic basket lifting system will ensure food is not overcooked.

Sustainable design from cradle to grave

Pressed tanks remove the environmental costs of welding and the weaknesses associated with welds and joins. We are so confident in the life of our pressed tanks that they come with a 10 year warranty.

FriFri electric fryers are up to 35% more energy-efficient than a typical gas fryer

Energy Usage Oil Usage

Oil



Success ultimately depends on the quality and consistency of the food you produce. The three enemies of oil – heat, carbon build up and oxygen – can damage oil, affecting the texture, taste and overall flavour of the food you produce. These enemies will also reduce the life of your oil, increasing your oil purchase and disposal costs.

Enemy 1 - Extreme temperatures

FriFri's heating elements have a larger surface area in contact with the oil. Gentle heat distribution across the oil's surface prevents the oil from scorching and ultimately degrading. This, together with tight temperature control ensures extended oil life.

The fat melt cycle for operations using solid fat guards against oil burn in localised areas. The elements pulse melting the fat gently.

Enemy 2 - Carbonised debris

During frying, food pieces break off, eventually becoming burnt carbonised debris. If you continue using the oil it will affect the taste and appearance of food.

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.

Easily monitor the condition of oil with the on-screen oil status bar, once the user set life cycle has been reached Oil Assistant will prompt to drain and filter the oil.

The xFri© Integrated oil pump will filter the oil at the touch of a button, even while it's still hot, mid-service if necessary, and resume frying in under five minutes, making oil changes easy and hassle free.

Enemy 3 - Oxygen

FriFri fryers are supplied with lids so tanks can be covered when not in use.

Our intergral filtration system extends oil life by up to 75% reducing oil usage



As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch

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.

Ideally suited for use in

- Multi-site operations
- Fast Food/ QSR
- Education
- Healthcare
- Retail
- Cloud Kitchens







QPad

Organise your screen to suit your operation. In the recipe manager, Touch enables you to easily set up and position 24 programmed icon driven menu items. Once set each menu icon regardless of the operator, will deliver precisely the same results every time at just one touch!

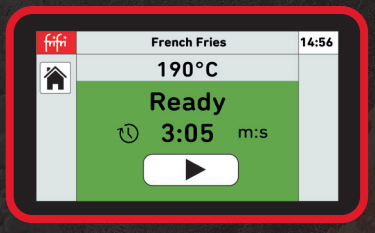
The 4.3" QPad is intuitive, easy to use and provides the wider functionality and greater control that only a touchscreen can deliver. Make any change with just a single touch.

Energy Management

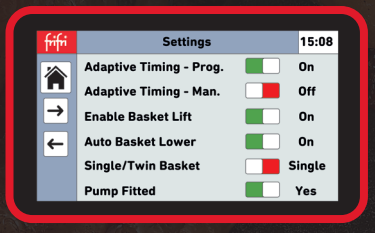
Visibility into energy usage and managing energy costs has never been more critical. Touch puts you in control and helps you understand your energy usage. Customise the eco settings by defining the optimum time out and temperature to suit your operation. View where you can make savings with detailed analysis of the fryer's energy usage over the last 8 hours, 24 hours, 7 days and 28 days.

Future Proof Compact Design

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.







ColourCue

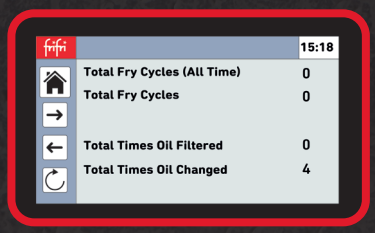
Easy-View Traffic Light Status - great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: **red** - attention required such as unload; **amber** - pre-heating; **green** - ready to fry.

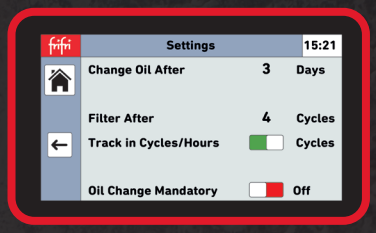
eco mode

Eco mode not only delivers energy savings and extends the life of the oil and elements, it also makes for a cooler, more comfortable working environment for staff.

Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.







Data Management

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.

Oil Management

The most costly ongoing expense when operating a professional fryer is the cooking oil. Touch gives you complete control in managing your oil usage - specify how often, in cook cycles or hours the oil should be filtered. And to help you make informed commercial decisions about your oil usage it provides insight into how often the oil has been filtered and changed.

Oil Assistant

FriFri Oil Assistant enables you to easily monitor the condition of oil with the on-screen oil status bar.



Touch 211



Touch 311



Touch 633

Optional



Touch 422 built-in

xFri© Pumped Oil Filtration Option

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

Allergen Control

LiftFri© Automatic Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.

For the operator who needs automation

Touch

GASTRO ECONOMY

As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch Single Tank Free Standing Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	994	197.5	650	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL211L31G0	7.5kW	18	3	1
*TL211L11G0	7.5kW	18	1	1
*TL211M31G0	9kW	20	3	1
*TL211M11G0	9kW	20	1	1
*TL211H31G0	11kW	22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FRIFRI/USB	USB Stick

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	994	297.5	650	56

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL311L31G0	11.4kW	28.5	3	1
*TL311H31G0	15kW	32	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 300mm wide single tank
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Touch

T	C	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Touch Single Tank Free Standing Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	1	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL411L31G0	15kW	36	3	1
*TL411M31G0	18kW	40	3	1
*TL411H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank
A	FRIFRI/USB	USB Stick

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL412L31G0	15kW	36	3	1
*TL412M31G0	18kW	40	3	1
*TL412H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank
A	FRIFRI/USB	USB Stick

GASTRO ECONOMY
Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków
tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Touch

As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch Twin Tank Free Standing Fryers





422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	994	397.5	650	79

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL422L32G0	2 x 7.5kW	2 x 18	3	2
*TL422L12G0	2 x 7.5kW	2 x 18	1	2
*TL422L31G0	2 x 7.5kW	2 x 18	3	1
*TL422M32G0	2 x 9kW	2 x 20	3	2
*TL422M12G0	2 x 9kW	2 x 20	1	2
* TL422M31G0	2 x 9kW	2 x 20	3	1
*TL422H32G0	2 x 11kW	2 x 22	3	2
* TL422H31G0	2 x 11kW	2 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for twin tank free-standing

MODEL		DESCRIPTION
A	FRIFRI/USB	USB Stick

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL622L32G0	2 x 11.4kW	2x26.5	3	2
* TL622L31G0	2 x 11.4kW	2x26.5	3	1
*TL622H32G0	2 x 15kW	2x26.5	3	2
* TL622H31G0	2 x 15kW	2x26.5	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for twin tank free-standing

MODEL		DESCRIPTION
A	FZ301093	Small baskets for 600mm wide twin tank
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Touch

T	C	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Touch Triple Tank Free Standing Fryers



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9L	3	3	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TL633L31G0	3 x 7.5kW	3 x 18	3	1
*TL633L33G0	3 x 7.5kW	3 x 18	3	3
*TL633L13G0	3 x 7.5kW	3 x 18	1	3
*TL633M31G0	3 x 9kW	3 x 20	3	1
*TL633M33G0	3 x 9kW	3 x 20	3	3
*TL633M13G0	3 x 9kW	3 x 20	1	3
*TL633H33G0	3 x 11kW	3 x 22	3	3
*TL633H31G0	3 x 11kW	3 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for triple tank free-standing

	MODEL	DESCRIPTION
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Touch

As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch Single Tank Drop In Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	809	197.5	630	40

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD211L31G0	7.5kW	18	3	1
*TD211L11G0	7.5kW	18	1	1
*TD211M31G0	9kW	20	3	1
*TD211M11G0	9kW	20	1	1
*TD211H31G0	11kW	22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop in

	MODEL	DESCRIPTION
A	FRIFRI/USB	USB Stick

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	809	297.5	630	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD311L31G0	11.4kW	28.5	3	1
*TD311H31G0	15kW	32	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop in

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 311
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Touch

T	D	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Touch Single Tank Drop In Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD411L31G0	15kW	36	3	1
*TD411M31G0	18kW	40	3	1
*TD411H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop in

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank
A	FRIFRI/USB	USB Stick

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD412L31G0	15kW	36	3	1
*TD412M31G0	18kW	40	3	1
*TD412H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for single tank drop in

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Touch

GASTRO ECONOMY

As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch Twin Tank Drop In Fryers





422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	809	397.5	630	68

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD422L32G0	2 x 7.5kW	2 x 18	3	2
*TD422L12G0	2 x 7.5kW	2 x 18	1	2
* TD422L31G0	2 x 7.5kW		3	1
*TD422M32G0	2 x 9kW	2 x 20	3	2
*TD422M12G0	2 x 9kW	2 x 20	1	2
* TD422M31G0	2 x 9kW	2 x 20	3	1
*TD422H32G0	2 x 11kW	2 x 22	3	2
* TD422H31G0	2 x 11kW	2 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop in

	MODEL	DESCRIPTION
A	FRIFRI/USB	USB Stick

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
1 x 12.5-14.5 + 1 x 7.5-9 L	2	2 (3)***	809	495	630	87

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD522L32G0	11.4+7.5kW	28.5 + 18	3	2
*TD522M32G0	11.4+9kW	28.5 + 20	3	2

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop in

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for large tank
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Touch

T	D	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Touch Twin Tank Drop In Fryers



622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5L	2	2 (3,4)***	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD622L32G0	2 x 11.4kW	2x26.5	3	2
* TD622L31G0	2 x 11.4kW	2x26.5	3	1
*TD622H32G0	2 x 15kW	2x26.5	3	2
* TD622H31G0	2 x 15kW	2x26.5	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop in

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 622
A	FRIFRI/USB	USB Stick

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Touch

As standard

- Electronic Temperature Control
- Touchscreen Programmable Controls
- Adaptive Cooking
- Oil Management
- Eco Mode
- Gravity-fed Oil Filtration
- Data Management
- Horizontally Coiled Elements
- Allergen Control

Optional

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

Touch Triple Tank Tank Drop In Fryers



600mm wide triple tank fryer
EXCLUSIVE TO FRIFRI
• Allergen Control
• Flexibility

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*TD633L31G0	3 x 7.5kW	3 x 18	3	1
*TD633L33G0	3 x 7.5kW	3 x 18	3	3
*TD633L13G0	3 x 7.5kW	3 x 18	1	3
*TD633M31G0	3 x 9kW	3 x 20	3	1
*TD633M33G0	3 x 9kW	3 x 20	3	3
*TD633M13G0	3 x 9kW	3 x 20	1	3
* TD633H33G0	3 x 11kW	3 x 22	3	3
* TD633H31G0	3 x 11kW	3 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	SOLAS option for triple tank drop in

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

As standard

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

Optional

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

Precision

For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice.

Ideally suited for use in

- Chains
- Independents
- Gastronomy
- Education

Electronic Temperature Control

Electronic temperature control and powerful elements always maintain oil to within +/-1 °C of your required setting, reducing oil absorption and ensuring your food always has that all-important crunch. The LED display shows the current oil temperature throughout the cook cycle.

Timer

Set the timer and see the display count down, with the buzzer sounding at the end of the cook cycle.

If the fryer has LiftFri the basket will automatically lower when the oil has reached the correct temperature. At the end of the cook cycle, the buzzer will sound and the basket will rise from the oil. The LED display will then reset to show the set time for the next batch. Perfect for when you want to cook the same product time after time, to the same exacting standards.

Temperature View

Temperature view shows you the current oil temperature, enabling you to make an informed decision as to when to start cooking.

Adaptive Cooking

Are there more fries than last time? Automatically adjust cooking times to suit your batch size ensuring you never serve undercooked food.

Gravity-fed Oil Filtration

Our integral filtration system extends oil life by up to 75% saving you money on oil purchase and disposal costs. The dual filter system removes debris and carbonised particles.



Precision 211 drop-in

Optional

xFri© Pumped Oil Filtration Option

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while it's still hot, mid-service if necessary, and resume frying in under five minutes.

Allergen Control

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

LiftFri© Automatic Basket Lift Option

Great for kitchens where you don't have time for constant supervision, LiftFri© automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.



Precision 633

Precision

As standard

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

Optional

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

Precision Single Tank Free Standing Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	994	197.5	650	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL211L31G0	7.5kW	18	3	1
*PL211L11G0	7.5kW	18	1	1
*PL211M31G0	9kW	20	3	1
*PL211M11G0	9kW	20	1	1
*PL211H31G0	11kW	22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank free-standing

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	994	297.5	650	56

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL311L31G0	11.4kW	28.5	3	1
*PL311H31G0	15kW	32	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 300mm wide single tank

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Fryer Designer

Precision

P	C	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Precision Single Tank Free Standing Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL411L31G0	15kW	36	3	1
*PL411M31G0	18kW	40	3	1
*PL411H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	994	397.5	650	69

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL412L31G0	15kW	36	3	1
*PL412M31G0	18kW	40	3	1
*PL412H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for single tank free-standing

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Precision

As standard

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

Optional

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

Precision Twin Tank Free Standing Fryers





422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	994	397.5	650	79

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL422L32G0	2 x 7.5kW	2 x 18	3	2
*PL422L12G0	2 x 7.5kW	2 x 18	1	2
*PL422L31G0	2 x 7.5kW	2 x 18	3	1
*PL422M32G0	2 x 9kW	2 x 20	3	2
*PL422M12G0	2 x 9kW	2 x 20	1	2
*PL422M31G0	2 x 9kW	2 x 20	3	1
*PL422H32G0	2 x 11kW	2 x 22	3	2
*PL422H31G0	2 x 11kW	2 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for twin tank free-standing

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL622L32G0	2 x 11.4kW	2x26.5	3	2
*PL622L31G0	2 x 11.4kW	2x26.5	3	1
*PL622H32G0	2 x 15kW	2x26.5	3	2
*PL622H31G0	2 x 15kW	2x26.5	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for twin tank free-standing

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 600mm wide twin tank

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Precision

P	C	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Precision Triple Tank Free Standing Fryers



633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	994	592	650	99

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PL633L31G0	3 x 7.5kW	3 x 18	3	1
*PL633L33G0	3 x 7.5kW	3 x 18	3	3
*PL633L13G0	3 x 7.5kW	3 x 18	1	3
*PL633M31G0	3 x 9kW	3 x 20	3	1
*PL633M33G0	3 x 9kW	3 x 20	3	3
*PL633M13G0	3 x 9kW	3 x 20	1	3
*PL633H33G0	3 x 11kW	3 x 22	3	3
*PL633H31G0	3 x 11kW	3 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)
0*	SOLAS option for triple tank free-standing

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Precision

GASTRO ECONOMY

As standard

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

Optional

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

Precision Single Tank Drop In Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	809	197.5	630	40

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD211L31G0	7.5kW	18	3	1
*PD211L11G0	7.5kW	18	1	1
*PD211M31G0	9kW	20	3	1
*PD211M11G0	9kW	20	1	1
*PD211H31G0	11kW	22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	809	297.5	630	47

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD311L31G0	11.4kW	28.5	3	1
*PD311H31G0	15kW	32	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

MODEL	DESCRIPTION
A FZ301093	Small baskets for 311

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Precision

P	D	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Precision Single Tank Drop In Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD411L31G0	15kW	36	3	1
*PD411M31G0	18kW	40	3	1
*PD411H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	SOLAS option for single tank drop-in

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 411

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	809	397.5	630	62

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD412L31G0	15kW	36	3	1
*PD412M31G0	18kW	40	3	1
*PD412H31G0	22kW	44	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for single tank drop-in

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 411

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Precision

As standard

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

Optional

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

Precision Twin Tank Drop In Fryers





422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	809	397.5	630	68

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD422L32G0	2 x 7.5kW	2 x 18	3	2
*PD422L12G0	2 x 7.5kW	2 x 18	1	2
*PD422L31G0	2 x 7.5kW	2 x 18	3	1
*PD422M32G0	2 x 9kW	2 x 20	3	2
*PD422M12G0	2 x 9kW	2 x 20	1	2
*PD422M31G0	2 x 9kW	2 x 20	3	1
*PD422H32G0	2 x 11kW	2 x 22	3	2
*PD422H31G0	2 x 11kW	2 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop-in

522 Twin tank electric fryer (500mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
1 x 12.5-14.5 + 1 x 7.5-9 L	2	2 (3)***	809	495	630	87

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD522L32G0	11.4 + 7.5kW	28.5 + 18	3	2
*PD522M32G0	11.4 + 9kW	28.5 + 20	3	2

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop-in

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for large tank

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Precision

P	D	4	2	2	H	3	2	2	2

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS Buzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Precision Twin Tank Drop In Fryers



622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD622L32G0	2 x 11.4kW	2x26.5	3	2
*PD622L31G0	2 x 11.4kW	2x26.5	3	1
*PD622H32G0	2 x 15kW	2x26.5	3	2
*PD622H31G0	2 x 15kW	2x26.5	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	SOLAS option for twin tank drop-in

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 622

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Precision

GASTRO ECONOMY

As standard

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

Optional

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

Precision Triple Tank Drop In Fryers



600mm wide triple tank fryer
EXCLUSIVE TO FRIFRI
• Allergen Control
• Flexibility

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	809	592	630	94

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*PD633L31G0	3 x 7.5kW	3 x 18	3	1
*PD633L33G0	3 x 7.5kW	3 x 18	3	3
*PD633L13G0	3 x 7.5kW	3 x 18	1	3
*PD633M31G0	3 x 9kW	3 x 20	3	1
*PD633M33G0	3 x 9kW	3 x 20	3	3
*PD633M13G0	3 x 9kW	3 x 20	1	3
*PD633H33G0	3 x 11kW	3 x 22	3	3
*PD633H31G0	3 x 11kW	3 x 22	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Single auto basket lift
0*	Twin auto basket lift
0*	Triple auto basket lift
0*	SOLAS option for triple tank drop-in

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy

Outstanding value with no compromise in quality or performance.

When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

Ideally suited for use in

- Restaurants
- Hotels
- Institutional Establishment



Super Easy 633



Super Easy 422 drop-in



Super Easy 211

Optional

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.

xFri© Pumped Oil Filtration Option

xFri© filters oil at the push of a button and returns the cleaned oil to the tank. You can filter the oil safely while its still hot, mid-service if necessary, and resume frying in under five minutes.

For optimum oil segregation, fryers with two or three tanks can be supplied with separate oil pumps.

Allergen Control

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy Single Tank Free Standing Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	986	197.5	650	39

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL211L31G0	7.5kW	17	3	1
*SL211L11G0	7.5kW	17	1	1
*SL211H31G0	11kW	20	3	1

	DESCRIPTION
0*	Single oil return pump

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL211L31N0	7.5kW	17	3	1
*SL211L11N0	7.5kW	17	1	1
*SL211H31N0	11kW	20	3	1

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	986	297.5	650	48

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL311L31G0	11.4kW	26.5	3	1
*SL311H31G0	15kW	30	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 300mm wide single tank

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL311L31N0	11.4kW	26.5	3	1
*SL311H31N0	15kW	30	3	1

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Fryer Designer

Super easy

S	C	4	2	2	H	3	2	2	0

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Super Easy Single Tank Free Standing Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	986	397.5	650	52

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL411L31G0	15kW	34	3	1
*SL411H31G0	22kW	40	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL411L31N0	15kW	34	3	1
*SL411H31N0	22kW	40	3	1

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	986	397.5	650	52

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL412L31G0	15kW	34	3	1
*SL412H31G0	22kW	40	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 400mm wide single tank

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL412L31N0	15kW	34	3	1
*SL412H31N0	22kW	40	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

GASTRO ECONOMY

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy Twin Tank Free Standing Fryers





422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	986	397.5	650	56

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL422L32G0	2 x 7.5kW	2x17	3	2
*SL422L12G0	2 x 7.5kW	2x17	1	2
*SL422L31G0	2 x 7.5kW	2x17	3	1
*SL422H32G0	2 x 11kW	2x20	3	2
*SL422H31G0	2 x 11kW	2x20	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL422L32N0	2 x 7.5kW	2 x 17	3	2
*SL422L12N0	2 x 7.5kW	2 x 17	1	2
*SL422H32N0	2 x 11kW	2 x 20	3	2

622 Twin tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	986	592	650	99

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL622L32G0	2 x 11.4kW	2x26.5	3	2
*SL622L31G0	2 x 11.4kW	2x26.5	3	1
*SL622H32G0	2 x 15kW	2x26.5	3	2
*SL622H31G0	2 x 15kW	2x26.5	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 600mm wide twin tank

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL622L32N0	2 x 11.4kW	2x26.5	3	2
*SL622H32N0	2 x 15kW	2x26.5	3	2

** 7mm Frozen Fries

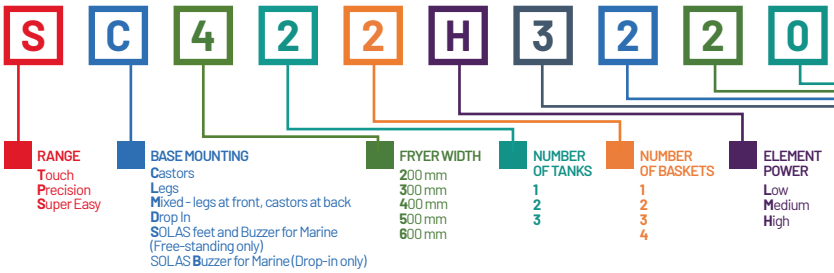
*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

† 412 pricing applies

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Super Easy Triple Tank Free Standing Fryers



633 Triple tank electric fryer (600mm wide)						
OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	986	592	650	99

With Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SL633L31G0	3 x 7.5kW	3 x 18	3	1
*SL633L33G0	3 x 7.5kW	3 x 18	3	3
*SL633L13G0	3 x 7.5kW	3 x 18	1	3
*SL633H31G0	3 x 11kW	3 x 20	3	1
*SL633H33G0	3 x 11kW	3 x 20	3	3

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump
0*	Two rear castors (fixed)
0*	Four castors (fixed castors at rear)

Without Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
SL633L31N0	3 x 7.5kW	3 x 18	3	1
SL633L33N0	3 x 7.5kW	3 x 18	3	3
SL633L13N0	3 x 7.5kW	3 x 18	1	3
SL633H31N0	3 x 11kW	3 x 18	3	1
SL633H33N0	3 x 11kW	3 x 18	3	3

GASTRO ECONOMY
Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków
tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy Single Tank Drop In Fryers





211 Single tank electric fryer (200mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
7.5-9 L	1	1	864	197.5	630	21

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD211L31G0	7.5kW	17	3	1
*SD211L11G0	7.5kW	17	1	1
*SD211H31G0	11kW	20	3	1

	DESCRIPTION
0*	Single oil return pump

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD211L31N0	7.5kW	17	3	1
*SD211L11N0	7.5kW	17	1	1
*SD211H31N0	11kW	20	3	1

311 Single tank electric fryer (300mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
12.5-14.5 L	1	1 (2)***	864	297.5	630	26

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD311L31G0	11.4kW	26.5	3	1
*SD311H31G0	15kW	30	3	1

	DESCRIPTION
0*	Single oil return pump

	MODEL	DESCRIPTION
A	FZ301093	Small baskets for 311

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD311L31N0	11.4kW	26.5	3	1
*SD311H31N0	15kW	30	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

Super-easy

S	D	4	2	2	H	3	2	2	0

RANGE
Touch
Precision
Super Easy

BASE MOUNTING
Castors
Legs
Mixed - legs at front, castors at back
Drop In
SOLAS feet and Buzzer for Marine (Free-standing only)
SOLAS **B**uzzer for Marine (Drop-in only)

FRYER WIDTH
200 mm
300 mm
400 mm
500 mm
600 mm

NUMBER OF TANKS
1
2
3

NUMBER OF BASKETS
1
2
3
4

ELEMENT POWER
Low
Medium
High

PHASE
1 - 230v 1 NAC
3 - 400v 3 NAC
6 - 230v 3 AC
8 - 440v 3 AC

CABLES
1
2
3

FILTRATION & PUMPS
No Filtration
Gravity Filtration
1 Pump
2 Pumps
3 Pumps

NUMBER OF BASKET LIFTS
0
1
2
3

The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Super Easy Single Tank Drop In Fryers





411 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	864	397.5	630	30

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD411L31G0	15kW	34	3	1
*SD411H31G0	22kW	40	3	1

	DESCRIPTION
0*	Single oil return pump

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 411

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD412L31N0	15kW	34	3	1
*SD412H31N0	22kW	40	3	1

412 Single tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
17-20.5 L	1	2 (1)***	864	397.5	630	30

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD412L31G0	15kW	34	3	1
*SD412H31G0	22kW	40	3	1

	DESCRIPTION
0*	Single oil return pump

	MODEL	DESCRIPTION
A	FZ411048	Large basket for 411

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD412L31N0	15kW	34	3	1
*SD412H31N0	22kW	40	3	1

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

GASTRO ECONOMY

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy Twin Tank Drop In Fryers



422 Twin tank electric fryer (400mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 7.5-9 L	2	2	864	397.5	630	35

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD422L32G0	2 x 7.5kW	2x17	3	1
*SD422L12G0	2 x 7.5kW	2x17	1	2
*SD422L31G0	2 x 7.5kW	2x17	3	1
*SD422H32G0	2 x 11kW	2x20	3	2
*SD422H31G0	2 x 11kW	2x20	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD422L32N0	2 x 7.5kW	2x17	3	1
*SD422L12N0	2 x 7.5kW	2x17	1	2
*SD422H32N0	2 x 11kW	2x20	3	2

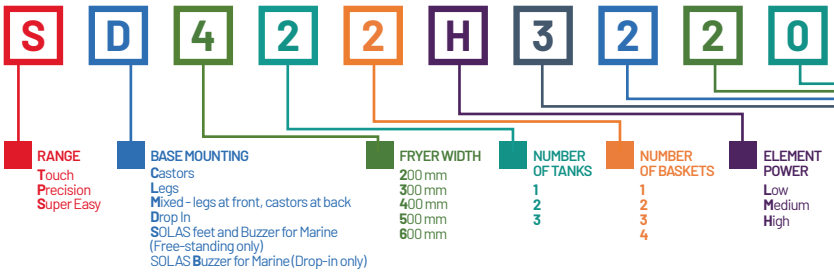
** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Fryer Designer

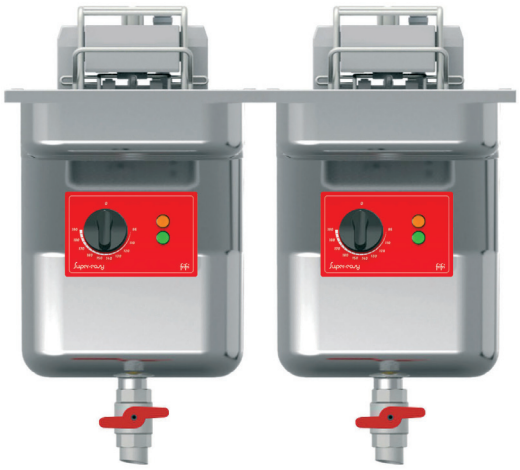


The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

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?

Please use our Fryer Designer to create your bespoke code. If you would like help to create code please **call us on 01522 875500.**

Super Easy Twin Tank Drop In Fryers



622 Twin tank electric fryer (600mm wide)						
OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
2 x 12.5-14.5 L	2	2 (3,4)***	864	592	630	76

With Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD622L32G0	2 x 11.4kW	2 x 26.5	3	2
* SD622L31G0	2 x 11.4kW	2 x 26.5	3	1
*SD622H32G0	2 x 15kW	2 x 30	3	2
*SD622H31G0	2 x 15kW	2 x 30	3	1

	DESCRIPTION
0*	Single oil return pump
0*	Twin oil return pump

MODEL		DESCRIPTION
A	FZ301093	Small baskets for 622

Without Gravity Filtration				
MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD622L32N0	2 x 11.4kW	2 x 26.5	3	2
*SD622H32N0	2 x 15kW	2 x 26.5	3	2

** 7mm Frozen Fries

*** No. of baskets shown in brackets are an available option. Please call for more details

0* Factory fitted option please request at point of ordering

* Please refer to pages F48 to F50 for electricity supply requirements

Super easy

As standard

- Thermostatic Temperature Control
- Rotary Control Front
- Allergen Control

Optional

- Gravity-fed Oil Filtration
- xFri© Pumped Oil Filtration Option

Super Easy Triple Tank Drop In Fryers



600mm wide triple tank fryer
EXCLUSIVE TO FRIFRI
• Allergen Control
• Flexibility

633 Triple tank electric fryer (600mm wide)

OIL CAPACITY	NO. OF TANKS	NO. OF BASKETS	DIMENSIONS (mm)			NET WT
			H	W	D	
3 x 7.5-9 L	3	3	864	592	630	76

With Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD633L31G0	3 x 7.5kW	3 x 18	3	1
*SD633L33G0	3 x 7.5kW	3 x 18	3	3
*SD633L13G0	3 x 7.5kW	3 x 18	1	3
*SD633H31G0	3 x 11kW	3 x 20	3	1
*SD633H33G0	3 x 11kW	3 x 20	3	3

	DESCRIPTION
0*	Single oil return pump
0*	Triple oil return pump

Without Gravity Filtration

MODEL	POWER	OUTPUT /HR (kg)**	PHASE	SUPPLY CABLES
*SD633L31N0	3 x 7.5kW	3 x 18	3	1
*SD633L33N0	3 x 7.5kW	3 x 18	3	3
*SD633L13N0	3 x 7.5kW	3 x 18	1	3
*SD633H31N0	3 x 11kW	3 x 20	3	1
*SD633H33N0	3 x 11kW	3 x 20	3	3

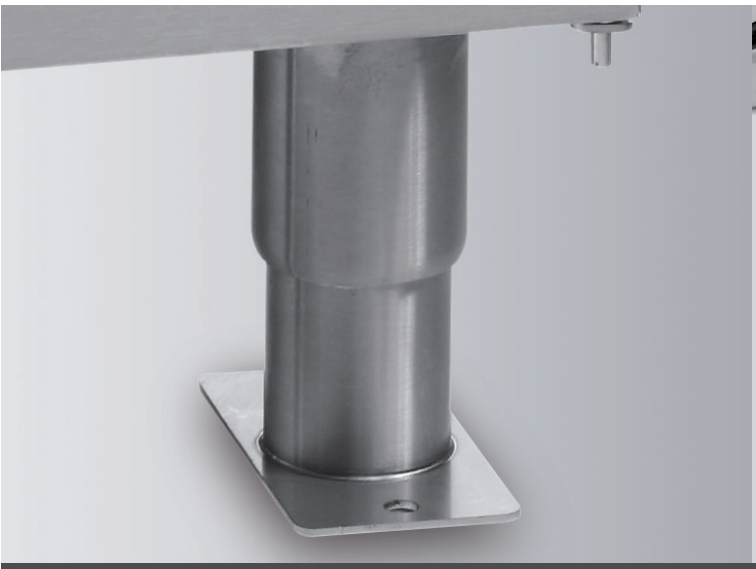
GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Add-on Items

Accessories, consumables, spares and options



SOLAS specification feature modified feet for secure fastening to the floor



Castors available on all freestanding fryers, except, for safety reasons, 211 models

A Accessory
S Spare
C Consumable
O* Option
*Factory fitted option

Jointing Strip

Jointing strip to connect two or more fryers to reduce oil ingress.

Accessories

	CODE	PRODUCT RANGE	DESCRIPTION
A	FZ100831	Touch, Precision, Super Easy 211, 411, 422	Small basket
S	FZ211046	Touch, Precision, Super Easy 211, 422	Grid with handles
S	FZ101139	Touch, Precision, Super Easy 211, 422, 522	Stainless steel filter
S	FZ101142	Touch, Precision, Super Easy 211, 422, 522	Fine tissue filter support
C	FZ101158	Touch, Precision, Super Easy 211, 422, 522	Fine tissue filter
S	FZ211067	Touch, Precision, Super Easy	Basket support
A	FZ311067	Touch, Precision, Super Easy 311	Basket support for two small baskets
S	FZ101140	Touch, Precision, Super Easy 311, 411, 522, 622	Stainless steel filter
S	FZ101143	Touch, Precision, Super Easy 311, 411, 522, 622	Fine tissue filter support
C	FZ101159	Touch, Precision, Super Easy 311, 411, 522, 622	Fine tissue filter
A	FZ301093	Touch, Precision, Super Easy 311, 622	Small basket
A	FZ411048	Touch, Precision, Super Easy 411	Large basket
A	FZ211133	All Touch, Precision, Super Easy	Jointing strip for connecting two or more fryers to reduce oil ingress
S	FZ300941	Eco 4	Basket
S	FZ300942	Eco 6	Basket
S	FZ300716/S	Frita+ 6, Profi+ 6, 6+6 and 10	Basket
S	FZ101010/S	Frita+ 8, Profi+ 8	Small basket
S	FZ300717/S	Frita+ 8, Profi+ 8	Large basket
S	FZ601138	Profi+ 10	Grid with handle
A	FSM1	Touch, Precision, Super Easy	Food segregation management pack
A	FLHD	Touch, Precision, Super Easy (Free standing models only)	Reversible door kit

GASTRO ECONOMY

profi+

As standard

- Electronic Temperature Control
- Rotary Control Front

Professional performance from a compact, sturdy counter top fryer.

Limited space needn't limit your frying capability. Profi+ is a truly professional fryer. Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within + /-1°C of the selected setting.

The control panel is front-mounted – much safer than having to reach over the fryer. Other features include a lid that cleverly slots in at the rear of the fryer. This provides safer storage as well as a convenient splashback and basket support. A front drain valve facilitates safe, easy drainage of used oil.

Ideally suited for use in

- Fine cuisine – Superb temperature control for consistently excellent results
- Restaurants – Consistently produce crisp, succulent, great tasting fried food

Benefits at a glance

- Counter top
- Powerful
- Highly responsive electronic control
- Enhanced operator safety
- Safe and easy to use front draining valve
- Durable



Profi+ 6



Profi+ 10



Profi+ 8+8

- A powerful counter top fryer capable of producing up to 25 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1 °C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Profi+ Single Tank Counter Top Electric Fryers



Profi + 6 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650946	4.6kW	14	5-7 L	1	455	270	475	15



Profi + 8 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650947	6.9kW	22	8-9.5l	1	455	360	475	16
*650957	6.9kW	22	8-9.5l	2	455	360	475	17



Profi + 10 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*651068	6.9kW	20	12-15l	2	455	540	475	23
*650948	9.2kW	25	12-15l	2	455	540	475	23

Profi+ Twin Tank Counter Top Electric Fryers

- A powerful counter top fryer capable of producing 44 kg of chips per hour
- Highly responsive digital electronic control able to maintain oil to +/-1 °C of the temperature selected
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times



Profi + 6 + 6 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650950	2 x 4.6kW	2 x 14	2 x 5-7 L	2	455	540	475	25



Profi + 8 + 8 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650952	2 x 6.9kW	2 x 22	2 x 8-9.5 L	2	455	720	475	30
*650963	2 x 6.9kW	2 x 22	2 x 8-9.5 L	4	455	720	475	30

GASTRO ECONOMY
Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków
tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

As standard **(Frita+)**

Electronic Temperature Control

Rotary Control Front

As standard **(Eco)**

Electronic Temperature Control

Rotary Control Rear

frita+ & eco

Affordable, durable and efficient – they won't let you down

Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is further enhanced by the front-mounted control panel

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within +/-8°C of the temperature selected.

Ideally suited for use in

- Cafes – effortlessly produce fries to support your menu offering
- Pubs – ideal for cooking highly flavoured menu items
- Restaurants – cater for special dietary needs with this standalone fryer

Benefits at a glance

- Durable
- Efficient
- Well designed fryers
- Mechanical thermostat



Frita+ 6



Eco 6+6

Frita+ & Eco

- A durable, efficient and well designed fryer that won't let you down
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- Enhanced operator safety with front mounted control panel
- Rear-mounted slot-in lid that also acts as a splashback and basket support
- Safe and easy to use front valve for draining off used oil
- One piece pressed stainless steel tank with rounded corners for increased durability and reduced cleaning times

Frita+ Single Tank Counter Top Electric Fryers



Frita + 6 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*652000	4.6kW	10.5	5-7l	1	455	270	475	14



Frita + 8 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*652001	6.9kW	16.5	8-9.5l	2	455	360	475	16
*652004	6.9kW	16.5	8-9.5l	1	455	360	475	16

All Frita+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please call for alternative voltages.

Eco Single Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650102	2.3kW	5.4	3-4l	1	295	203	375	5
*650101	3.2kW	6	3-4l	1	295	203	375	5



Eco 6 Single Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650105	3.2kW	7	4-5l	1	295	254	375	6

Eco Twin Tank Counter Top Electric Fryers

- Ideal for the supply of portions of chips, as an occasional fryer or for cooking highly flavoured food
- Mechanical thermostat for maintaining oil temperature to within +/-8 °C of the temperature set
- One piece pressed stainless steel tank with rounded corners and lift-out control panel for reduced cleaning times



Eco 4 + 4 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650104	2 x 2.3kW	2 x 5.4	2 x 3-4 L	2	295	384	375	10
*650103	2 x 3.2kW	2 x 6	3 x 3-4 L	2	295	384	375	10



Eco 6 + 6 Twin Tank Counter Top Fryer

MODEL	POWER	OUTPUT /HR (kg)**	OIL CAP	NO. OF BASKETS	DIMENSIONS (mm)			WT
					H	W	D	
*650106	2 x 3.2kW	2 x 7	2 x 4-5l	2	295	486	375	11

* Please refer to pages F48 to F50 for electricity supply requirements

** 7mm Frozen Fries

All Eco models are single phase, 230 volt. † Not available in the UK.

GASTRO ECONOMY

silofrit

Crisp, succulent, piping hot fries every time.

Silofrit chip scuttles ensure fries remain hot and crispy for longer – a real bonus during busy periods.

Silofrit offers counter top, free standing and built in models, all manufactured in durable 304 grade stainless steel. Fries are kept piping hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and drain plate can be cleaned in the dishwasher.

*Excludes built-in model

Ideally suited for use in

- Quick Service Restaurant – providing a continuous supply of hot and crispy fries during busy periods
- Restaurants – great tasting, crisp, succulent, piping hot fries on demand

Benefits at a glance

- Free standing, counter top and built in models available
- Crisp, delicious, piping hot fries every time
- Removable gastronorm and drain plate can be cleaned in the dishwasher
- Manufactured in durable 304 grade stainless steel

Silofrit Chip Scuttles







Silofrit Free Standing Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
601210	1kW	1155	400	620	46

Silofrit Counter Top Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
650722	1kW	540	400	620	21

Silofrit Built In Chip Scuttle

MODEL	POWER	DIMENSIONS (mm)			WT
		H	W	D	
651105	0.65kW	455	400	630	12

As standard

Thermostatic Temperature Control

Rotary Control Front

Optional

SOLAS Specification Option

Super easy pasta

Designed and built to ensure longer life in the harshest of conditions.

Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

With built in and free standing models available, the tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

Pasta cookers listed are 3 phase, 400 volt, however we can customise the voltage to suit your requirements.

High outputs of pasta enable you to keep pace with demand, even during peak periods

Ideally suited for use in

- Quick Service Restaurants – smaller baskets enable smaller portions to be cooked in constant rotation
- Restaurants – serve perfect pasta each and every time

Benefits at a glance

- Free standing and built in models available
- Designed and built to ensure longer life in the harshest of conditions
- Enables you to cook all types of pasta reliably and consistently with great results
- High outputs of pasta enable you to keep pace with demand, even during peak periods
- Optional smaller baskets enable smaller portions to be cooked in constant rotation maximising output and efficiency
- Plumbed to fresh water supply and waste for quick, easy filling and drainage of tank
- Starch removal keeps water fresh for longer to ensure perfect results
- Two tilt position elements to aid draining and cleaning

Super Easy Pasta Cookers





Super Easy Pasta 311 Free Standing Pasta Cooker

MODEL	POWER	OUTPUT /HR (kg)**	DIMENSIONS (mm)			WT
			H	W	D	
*680131/A500	7.5kW	14	990	300	650	70

** Fresh Penne Pasta

Super Easy Pasta 311 Built In Pasta Cooker

MODEL	POWER	OUTPUT /HR (kg)**	DIMENSIONS (mm)			WT
			H	W	D	
*690132/A700	7.5kW	14	875	300	630	42

** Fresh Penne Pasta

	MODEL	DESCRIPTION
A	DVC015ZR10	Single portion pasta basket
A	DVC014ZR10	Basket for 311 pasta cookers
A	FB2	Basket with 6 single portion baskets for 311 pasta cookers

* Please refer to pages F48 to F50 for electricity supply requirements

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	650101	1-phase	3,200	13.9	230	N/A			
FriFri	650103	1-phase	2 x 3,200	2 x 13.9	230	N/A			
FriFri	650105	1-phase	3,200	13.9	230	N/A			
FriFri	650106	1-phase	2 x 3,200	2 x 13.9	230	N/A			
FriFri	650946	3-phase	4,600	N/A		6.7	6.7	6.7	400
FriFri	650947	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	650948	3-phase	9,200	N/A		13.3	13.3	13.3	400
FriFri	650950	3-phase	2 x 4,600	N/A		2 x 6.7	2 x 6.7	2 x 6.7	400
FriFri	650952	3-phase	2 x 6,900	N/A		2 x 10.0	2 x 10.0	2 x 10.0	400
FriFri	650957	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	650963	3-phase	2 x 6,900	N/A		2 x 10.0	2 x 10.0	2 x 10.0	400
FriFri	651068	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	652000	3-phase	4,600	N/A		6.7	6.7	6.7	400
FriFri	652001	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	652004	3-phase	6,900	N/A		10.0	10.0	10.0	400
FriFri	680131/A500	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	690132/A700	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	PD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	PD211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	PD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	PD211M11G0	1-phase	9000	39.1	230	N/A			
FriFri	PD211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	PD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PD411L31G0	3-phase	15,000	N/A		26.1	26.1	26.1	400
FriFri	PD411M31G0	3-phase	18,000	N/A		21.7	21.7	21.7	400
FriFri	PD411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	PD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PD412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	PD422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PD422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	PD422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PD422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	PD422M12G0	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	PD422M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PD422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	PD522L32G0	3-phase	11,400; 7,500	N/A		16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400
FriFri	PD522M32G0	3-phase	11,400; 9,000	N/A		16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400
FriFri	PD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	PD622H31G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	PD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	PD622L31G0	3-phase	22,800	N/A		33	33	33	400
FriFri	PD633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	PD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	PD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	PD633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	PD633M31G0	3-phase	27,000	N/A		39.1	39.1	39.1	400
FriFri	PD633H33G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	PD633H31G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	PD633M33G0	3-phase	3 x 9,000	N/A		3 x 13.0	3 x 13.0	3 x 13.0	400
FriFri	PL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	PL211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	PL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	PL211M11G0	1-phase	9000	39.1	230	N/A			
FriFri	PL211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	PL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PL411L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PL411M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PL411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	PL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	PL412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	PL422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PL422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	PL422L31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	PL422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	PL422M12G0	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	PL422M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	PL422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	PL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	PL622H31G0	3-phase	30,000	N/A		31.9	31.9	31.9	400
FriFri	PL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	PL622L31G0	3-phase	33,000	N/A		33	33	33	400
FriFri	PL633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	PL633L31G0	3-phase	22500	N/A		32.6	32.6	32.6	400
FriFri	PL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	PL633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	PL633M31G0	3-phase	27000	N/A		39.1	39.1	39.1	400
FriFri	PL633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	PL633H31G0	3-phase	33,000	N/A		47.7	47.7	47.7	400
FriFri	PL633M33G0	3-phase	3 x 9,000	N/A		3 x 13.0	3 x 13.0	3 x 13.0	400
FriFri	SD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SD211H31N0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SD211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	SD211L11N0	1-phase	7500	32.6	230	N/A			
FriFri	SD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SD211L31N0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD411L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD311H31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400

Electricity Supply Requirements

(page 2 of 3)

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	SD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SD311L31N0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD412H31N0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD412L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SD422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SD422H32N0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SD422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	SD422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD422L12N0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	SD422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD422L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SD622H31G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	SD622H32N0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SD622L31G0	3-phase	22,800	N/A		33	33	33	400
FriFri	SD622L32N0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SD633H31N0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SD633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SD633H33N0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SD633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SD633L13N0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SD633H31G0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SD633L31N0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SD633L33N0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SL211H31N0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	SL211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	SL211L11N0	1-phase	7500	32.6	230	N/A			
FriFri	SL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SL211L31N0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	SL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL411L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL311H31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SL311L31N0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	SL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL412H31N0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL412L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SL422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	SL422H32N0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	SL422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	SL422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL422L12N0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	SL422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL422L31N0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	SL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SL622H31G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	SL622H32N0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	SL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SL622L31G0	3-phase	22,800	N/A		33	33	33	400
FriFri	SL622L32N0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	SL633H31N0	3-phase	33000	N/A		47.8	47.8	47.8	400
FriFri	SL633H33N0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SL633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SL633L13N0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	SL633L31G0	3-phase	22500	N/A		32.6	32.6	32.6	400
FriFri	SL633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	SL633H31G0	3-phase	33,000	N/A		47.8	47.8	47.8	400
FriFri	SL633L31N0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	SL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	SL633L33N0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TD211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	TD211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	TD211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	TD211M11G0	1-phase	9000	39.1	230	N/A			
FriFri	TD211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	TD311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	TD411L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD411M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TD411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TD412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TD412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TD422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	TD422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TD422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	TD422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TD422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	TD422M12G0	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	TD422M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400

All weights stated are packed weights.

Warning UK: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1998) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

For Sale terms and conditions please visit lincat.co.uk/sale-terms-conditions

Electricity Supply Requirements

Electrical products not listed on this page are supplied for operation on a 230/240v, 13 amp supply.

Brand	Product Code	Power Supply/ Connection Type	Electrical Supply Rating [watts]	Single Phase		Three Phase			
				Amps	Voltage	Amps - Phase 1	Amps - Phase 2	Amps - Phase 3	Voltage
FriFri	TD422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	TD522L32G0	3-phase	11,400; 7,500	N/A		16.5 + 10.9	16.5 + 10.9	16.5 + 10.9	400
FriFri	TD522M32G0	3-phase	11,400; 9.000	N/A		16.5 + 13.0	16.5 + 13.0	16.5 + 13.0	400
FriFri	TD622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	TD622H31G0	3-phase	30,000	N/A		43.4	43.4	43.4	400
FriFri	TD622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	TD622L31G0	3-phase	22,800	N/A		33	33	33	400
FriFri	TD633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	TD633L31G0	3-phase	22,500	N/A		32.6	32.6	32.6	400
FriFri	TD633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TD633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	TD633M31G0	3-phase	27,000	N/A		32.6	32.6	32.6	400
FriFri	TD633H33G0	3-phase	33,000	N/A		47.7	47.7	47.7	400
FriFri	TD633H31G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	TD633M33G0	3-phase	3 x 9,000	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TL211H31G0	3-phase	11,000	N/A		15.9	15.9	15.9	400
FriFri	TL211L11G0	1-phase	7500	32.6	230	N/A			
FriFri	TL211L31G0	3-phase	7,500	N/A		10.9	10.9	10.9	400
FriFri	TL211M11G0	1-phase	9000	39.1	230	N/A			
FriFri	TL211M31G0	3-phase	9,000	N/A		13.0	13.0	13.0	400
FriFri	TL311H31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL411L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL411M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TL411H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TL311L31G0	3-phase	11,400	N/A		16.5	16.5	16.5	400
FriFri	TL412H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TL412L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL412M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TL422H32G0	3-phase	2 x 11,000	N/A		2 x 15.9	2 x 15.9	2 x 15.9	400
FriFri	TL422H31G0	3-phase	22,000	N/A		31.9	31.9	31.9	400
FriFri	TL422L12G0	1-phase	2 x 7500	2 x 32.6	230	N/A			
FriFri	TL422L31G0	3-phase	15,000	N/A		21.7	21.7	21.7	400
FriFri	TL422L32G0	3-phase	2 x 7,500	N/A		2 x 10.9	2 x 10.9	2 x 10.9	400
FriFri	TL422M12G0	1-phase	2 x 9000	2 x 39.1	230	N/A			
FriFri	TL422M31G0	3-phase	18,000	N/A		26.1	26.1	26.1	400
FriFri	TL422M32G0	3-phase	2 x 9,000	N/A		2 x 13.0	2 x 13.0	2 x 13.0	400
FriFri	TL622H32G0	3-phase	2 x 15,000	N/A		2 x 21.7	2 x 21.7	2 x 21.7	400
FriFri	TL622H31G0	3-phase	30,000	N/A		26.1	26.1	26.1	400
FriFri	TL622L32G0	3-phase	2 x 11,400	N/A		2 x 16.5	2 x 16.5	2 x 16.5	400
FriFri	TL622L31G0	3-phase	22,800	N/A		33	33	33	400
FriFri	TL633L13G0	1-phase	3 x 7,500	3 x 32.6	230	N/A			
FriFri	TL633L31G0	3-phase	22500	N/A		32.6	32.6	32.6	400
FriFri	TL633L33G0	3-phase	3 x 7,500	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TL633M13G0	1-phase	3 x 9,000	3 x 39.1	230	N/A			
FriFri	TL633M31G0	3-phase	27000	N/A		32.6	32.6	32.6	400
FriFri	TL633M33G0	3-phase	3 x 9,000	N/A		3 x 10.9	3 x 10.9	3 x 10.9	400
FriFri	TL633H33G0	3-phase	3 x 11,000	N/A		3 x 15.9	3 x 15.9	3 x 15.9	400
FriFri	TL633H31G0	3-phase	33,000	N/A		47.7	47.7	47.7	400

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl

Notes



GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl