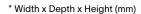
THE CORE 400(T) TECHNICAL DATA SHEET



Technical data

Model	CORE 400	CORE 400T
Stock code	8540	8545
Tank capacity	15-18 lit res	15-18 lit res
Dimensions*	400x600x850/900	400x600x850/900
Baskets*	158x285x135	158x285x135
Output per hour (frozen product)	38-46 kg/h	46-54 kg/h
Voltage	3N400V	3N400V
Heating power	14.4 kW	18 kW
Amperage	20A per phase	26A per phase
Heating element	2	2
Temperature range	95°C – 190° C	95°C – 190° C
Protection index	IPX4	IPX4
Net weight	63 kg	63 kg
Power cable	2.5m	2.5m
Frying surface	W368xD338mm	W368xD338mm















THE CORE 400(T) TECHNICAL DATA SHEET



Features and benefits

- Electromechanical thermostat with overheat protection
- Ergonomic thermostat knob for easy temperature control
- · Integrated Sicotronic interface
- Intelligent adjustment for optimised performance and precise temperature control (+/- 6°C)
- Maximum insulation to optimise efficiency and heat retention, minimising energy loss
- Cool zone for waste collection below the heating element, slowing down oil degradation
- · Fryer can be heated for cleaning with water (95°C)
- Rounded corners and a pivoting heating element, with an intermediate stop position, for easy cleaning
- · Folding lid for easy storage (inside fryer door)
- · MELT Position: melts solid fat without burning it
- · Easy to locate element RESET button
- High quality components and finish to meet the highest standards
- · Stainless steel, strong and durable
- · Adjustable height castors with fixed castors on rear
- · Turbo option, ideal for frying frozen food
- · Swiss Made: manufactured at the Valentine Fabrique factory in Romanel-sur-Morges
- IPX4 rating / 3-year warranty / 20-year tank warranty
- · 20-year availability of spare parts

Options

- · Built-in installation
- · Turbo
- · Other voltages available on request

Accessories

- · Microfilter with support frame
- · Fishplate
- · Batter bowl
- Splashguard
- · Interlock channel
- · VITO oil filtration
- · VITO oil tester

Certifications

· CB, UL, CE, UKCA

Technical drawings (mm)





