



PL633M33G0 - FriFri Precision 633 Electric Free-standing Triple Tank Fryer - 3 Baskets - W 600 mm - 3 x 9.0 kW For the chef who wants superb temperature control for consistently excellent results, a free standing Precision 633 is the fryer of choice.

- ✓ Electronic temperature control and powerful elements maintains oil to within +/- 1°C of the temperature selected, reducing oil usage and ensuing your food always has that all-important
- With one cooking programme, perfect for when you want to cook the same product time after time, to the same exacting standards.
- Digital timer displays the count down, with a buzzer sounding at the end of the cook cycle.
- Temperature view shows current oil temperature, enabling you to make an informed decision as to when to start cooking.
- 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.

- Keeping your oil in peak condition! Optional xFri© filters the oil at the push of a button and returns oil to the tank. Filter the oil safely, even while it's still hot, mid service if necessary, and resume frying in minutes – so easy there is no excuse not to!
- Raising food to the next level. Perfect for kitchens where you don't have time for constant supervision, optional LiftFri® automatic basket lifting system lifts food at the end of the cycle to prevent overcooking.
- Pressed tank for strength and durability.
   Radiused corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning.
- Optimum Allergy Control. Supplied with separate oil buckets, and can be supplied with separate pumped filtration systems, providing completely segregated gravity filtration for optimum allergen control or to cater for dietary preferences.

## **Specifications Summary Power and Performance** 3 × 9.0 Brand EriEri Total Power kW Temperature Range °C 60-190 Range Precision **Power Type** Electric IP Rating IPX4 **Unit Type Temperature Control** Electronic Free-standing Available in UK Only No **UK Warranty** 2 Years Parts and Labour Warranty **Export Warranty** Contact your local dealer GTIN 5056105123484 **Key Specifications** Capacity **Number of Baskets** Product Output per Hour 3 3 x 20kg fries - 7mm [frozen] **Number of Tanks** 3 **Capacity Litres** 3 x 7.5-9.0 **Gravity Filtration** Yes **Pumped Filtration** Drain Location Through the body





Weights and Dimensions		Supply Connections	
Unit Height (External) mm	994	Requires Installation	Yes
Unit Width (External) mm	592	Requires Electrical Supply	Yes
Unit Depth (External) mm	650	UK 3 Pin Plug	No
Net Weight Kg	98.5	Requires Hardwiring	Yes
		<b>Electrical Supply Rating Watts</b>	3 x 9,000
		Three Phase Amps	L1=3 x 13.0; L2=3 x 13.0; L3=3 x 13.0
		Three Phase Voltage	400
		Number of Supply Cables	3
Shipping			
Packed Weight Kg	0		
Packed Height cm	0		
Packed Width cm	0		
Packed Depth cm	0		

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Oil Pump

**OP1** 10il Pump

**Basket Lift** 

 OL1
 1 Basket Lift

 OL2
 2 Basket Lifts

Legs/Castors

 OC200
 0C200 - 2 Castors [Fixed at Rear] + 2 Legs [at Front]

 OC400
 0C400 - 4 Castors [2 Fixed at Rear + 2 Swivel at Front]



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8.30am - 5pm