



PL211M31G0 - FriFri Precision 211 Electric Free-standing Single Tank Fryer - 1 Basket - W 200 mm - 9.0 kW

For the chef who wants superb temperature control for consistently excellent results, a free standing Precision 211 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 ensuring your food always has that all-important crunch.
- ✔ 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.

Specifications

Summary

| | |
|-----------------------------|-----------------------------------|
| Brand | FriFri |
| Range | Precision |
| Power Type | Electric |
| Unit Type | Free-standing |
| Available in UK Only | No |
| UK Warranty | 2 Years Parts and Labour Warranty |
| Export Warranty | Contact your local dealer |
| GTIN | 5056105122227 |

Power and Performance

| | |
|-----------------------------|------------|
| Total Power kW | 9.0 |
| Temperature Range °C | 60-190 |
| IP Rating | IPX4 |
| Temperature Control | Electronic |

Key Specifications

| | |
|---------------------------|------------------|
| Number of Baskets | 1 |
| Number of Tanks | 1 |
| Gravity Filtration | Yes |
| Pumped Filtration | No |
| Drain Location | Through the body |

Capacity

| | |
|--------------------------------|---------------------------|
| Product Output per Hour | 20kg fries - 7mm [frozen] |
| Capacity Litres | 7.5-9.0 |

Weights and Dimensions

| | |
|---------------------------|-------|
| Unit Height (External) mm | 994 |
| Unit Width (External) mm | 197.5 |
| Unit Depth (External) mm | 650 |
| Net Weight Kg | 47 |

Supply Connections

| | |
|--------------------------------|---------------------------|
| Requires Installation | Yes |
| Requires Electrical Supply | Yes |
| UK 3 Pin Plug | No |
| Requires Hardwiring | Yes |
| Electrical Supply Rating Watts | 9,000 |
| Single Phase Amps | 39.1 |
| Single Phase Voltage | 230 |
| Three Phase Amps | L1=13.0; L2=13.0; L3=13.0 |
| Three Phase Voltage | 400 |
| Number of Supply Cables | 1 |

Shipping

| | |
|------------------|-------|
| Packed Weight Kg | 46.53 |
| Packed Height cm | 113 |
| Packed Width cm | 79 |
| Packed Depth cm | 32 |

Available Options

Oil Pump

OP1 1 Oil Pump

Basket Lift

OL1 1 Basket Lift



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