



## PL211M11G0 - FriFri Precision 211 Electric Free-standing Single Tank Fryer - 1 Basket - W 200 mm - 9.0 kW - Single Phase

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.
- ✓ Single phase.

### Specifications

#### Summary

<b>Brand</b>	FriFri
<b>Range</b>	Precision
<b>Power Type</b>	Electric
<b>Unit Type</b>	Free-standing
<b>Available in UK Only</b>	No
<b>UK Warranty</b>	2 Years Parts and Labour Warranty
<b>Export Warranty</b>	Contact your local dealer
<b>GTIN</b>	5056105122210

#### Power and Performance

<b>Total Power kW</b>	9.0
<b>Temperature Range °C</b>	60-190
<b>IP Rating</b>	IPX4
<b>Temperature Control</b>	Electronic

#### Key Specifications

<b>Number of Baskets</b>	1
<b>Number of Tanks</b>	1
<b>Gravity Filtration</b>	Yes
<b>Pumped Filtration</b>	No
<b>Drain Location</b>	Through the body

#### Capacity

<b>Product Output per Hour</b>	20kg fries - 7mm [frozen]
<b>Capacity Litres</b>	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
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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## Opening Hours

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