

Evolution Elite Fryer

EEE142 400V3N~

Evolution Elite fryers use innovative technology to extend the useful life of cooking oil and significantly reduce its consumption.. A smaller fry vat allows the same amount of product to be cooked in 40% less oil.* Sensor-activated Oil Guardian™ monitors oil level and automatically replenishes oil from a reservoir inside the fryer cabinet

- the fryer combines reduced oil capacity with fast, easy filtering to extend oil life, improve product quality and reduce oil costs
- Oil Guardian. automatic top off level sensors monitor oil level and add fresh oil as needed
- SmartFilter Express.
- Filter vats individually as needed
- Convenient external drain release, no other handles or valves, no need to open fryer doors
- Rinse-wave action drains crumbs
- Hot filtered oil returned, ready for drop in less than 4 minutes*
- filtration prompt
- Heavy-duty stainless steel vats
- High-limit temperature protection
- Heavy-duty basket rest removes easily for cleaning
- Hinged elements makes vat cleanout quick and easy
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- iControl.
- 10 programmable cook cycles
- Idle and melt modes
- Load compensation
- Proportional control
- Filter tracking
- Clean-out mode
- Easy to switch language settings



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Product capacity	2 x 15 L oil
Item width mm	794
Item depth mm	819
Item height mm	1162
Package volume	1.619
Unit of volume	m3
Package volume	1.619 m3
Package length	97
Package width	99
Package height	140
Package unit of dimension	cm
Package dimensions (LxWxH)	97x99x140 cm
Net weight	180
Net weight	180 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	34
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Electrical conn. height mm	300
Remarks (electrical)	connection power 2x17 kW
Drain diameter	50
Type	electric
Cleaning	washing program

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Data transfer	USB
Temperature area °C	30-180
Tank volume L	15
Programmability	ready programs;programmable
Oil filtering	Yes
Timer	Yes