



## PL422H32G0 - FriFri Precision 422 Electric Free-standing Twin Tank Fryer - 2 Baskets - W 400 mm - 2 x 11.0 kW

For the chef who wants superb temperature control for consistently excellent results, a free standing Precision 422 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.
- ✓ 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

<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>	5056105122289

#### Power and Performance

<b>Total Power kW</b>	2 x 11.0
<b>Temperature Range °C</b>	60-190
<b>IP Rating</b>	IPX4
<b>Temperature Control</b>	Electronic

#### Key Specifications

<b>Number of Baskets</b>	2
<b>Number of Tanks</b>	2
<b>Gravity Filtration</b>	Yes
<b>Pumped Filtration</b>	No
<b>Drain Location</b>	Through the body

#### Capacity

<b>Product Output per Hour</b>	2 x 22kg fries - 7mm [frozen]
<b>Capacity Litres</b>	2 x 7.5-9.0

## Weights and Dimensions

Unit Height (External) mm	994
Unit Width (External) mm	397.5
Unit Depth (External) mm	650
Net Weight Kg	79

## Supply Connections

Requires Installation	Yes
Requires Electrical Supply	Yes
UK 3 Pin Plug	No
Requires Hardwiring	Yes
Electrical Supply Rating Watts	2 x 11,000
Three Phase Amps	L1=2 x 15.9; L2=2 x 15.9; L3=2 x 15.9
Three Phase Voltage	400
Number of Supply Cables	2

## Shipping

Packed Weight Kg	81.84
Packed Height cm	113
Packed Width cm	79
Packed Depth cm	52

## Available Options

## Oil Pump

OP1	1 Oil Pump
OP2	2 Oil Pumps

## Basket Lift

OL1	1 Basket Lift
OL2	2 Basket Lifts

## Legs/Castors

OC200	OC200 - 2 Castors [Fixed at Rear] + 2 Legs [at Front]
OC400	OC400 - 4 Castors [2 Fixed at Rear + 2 Swivel at Front]



## TAYLOR UK

106 Claydon Business Park, Gt. Blakenham, Ipswich, Suffolk, IP6 0NL

Tel: 01473 350046

Email: [sales@taylor-company.co.uk](mailto:sales@taylor-company.co.uk)

Web: [www.taylor-company.co.uk](http://www.taylor-company.co.uk)