



TL422L32G0 - FriFri Touch 422 Electric Free-standing Twin Tank Fryer - 2 Baskets - W 400 mm - 2 x 7.5 kW

For those who run the busiest professional kitchens and refuse to compromise on quality, a Touch 422 is your newest kitchen assistant, helping you to deliver quality results every time.

- ✓ 24 one touch icon driven menu items, meaning regardless of the operator, at one touch deliver precisely the same results every time.
- ✓ 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.
- ✓ The 4.3" OPad is intuitive, easy to use and provides the wider functionality that only a touch screen can deliver.
- ✓ Easy-View Traffic Light Status – ColourCue. Great for busy and noisy kitchens, ColourCue shows you the status of your fryer at a glance: red - attention required such as unload; amber – pre-heating; green - ready to fry.
- ✓ Understand your energy usage. Customise the eco settings by temperature to suit your operation. View where you can make savings with detailed analysis of the fryer's energy usage over the last 8 hours, 24 hours, 7 days and 28 days.
- ✓ Keeping your oil in peak condition! FriFri Oil Assistant and optional xFri© to easily monitor the condition of oil with the onscreen oil status. When prompted filter the oil even while its still hot, mid service if necessary, and resume frying in under five minutes. It is so quick and 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.
- ✓ 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.
- ✓ Pressed tank for strength and durability. Radiused corners for easy cleaning. Hinged elements with two tilt positions for draining and cleaning.
- ✓ Data driven quality. For the ultimate repeatable results view your fryer usage data hours of operation coupled with the number of cook and filter cycles. For multi-site operations configure and clone your menu easily via USB.
- ✓ Consistency across sites. Ensure consistent, great quality results across multiple sites, easily via USB.
- ✓ Invest in the future of your business with a Touch fryer. With superior construction, an industry leading high output from minimal footprint, and with easy to apply USB software updates, Touch will ensure happy, satisfied customers for many years to come.

Specifications

Summary		Power and Performance	
Brand	FriFri	Total Power kW	2 x 7.5
Range	Touch	Temperature Range °C	40-190
Power Type	Electric	IP Rating	IPX4
Unit Type	Free-standing	Temperature Control	Electronic
Available in UK Only	No		
UK Warranty	2 Years Parts and Labour Warranty		
Export Warranty	Contact your local dealer		
GTIN	5056105123200		

Key Specifications		Capacity	
Number of Baskets	2	Product Output per Hour	2 x 18kg fries - 7mm [frozen]
Number of Tanks	2	Capacity Litres	2 x 7.5-9.0
Gravity Filtration	Yes		
Pumped Filtration	No		
Drain Location	Through the body		

Weights and Dimensions		Supply Connections	
Unit Height (External) mm	994	Requires Installation	Yes
Unit Width (External) mm	397.5	Requires Electrical Supply	Yes
Unit Depth (External) mm	650	UK 3 Pin Plug	No
Net Weight Kg	79	Requires Hardwiring	Yes
		Electrical Supply Rating Watts	2 x 7,500
		Three Phase Amps	L1=2 x 10.9; L2=2 x 10.9; L3=2 x 10.9
		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

Web: www.taylor-company.co.uk