



## **DEEP FAT FRYER 1X9-10 L**

**Model: EVO-250M**

**Article no: 8422M**

**Power supply: 230V 3Ph ~50/60Hz**

This fryer is made entirely in stainless steel with very strong, 1.5 mm thick, seamless, pressed stainless steel oil tank. It is tested to satisfy the heavy use and demanding safety standards required at sea. The fryer is provided with an improved security system thanks to the deactivation of the fryer when opening the tap and when washing the heating element. The rounded edges and corners, and the hinged construction of the stainless steel heating elements facilitate cleaning.

The drain with a cold zone for waste recovery is located in the cabinet and provided with a ball type drain valve with a security lock.

The thermostat probe is fixed to the heating element which means quick response and precise temperature control. Using a "standby mode" reduces automatically oil temperature saving both oil and electricity.

As to Solas rules the client can choose to use the connection points directly in the unit or use the separate 4-wire Solas security cord delivered with the machine.

An automatic basket lift and a recycling pump with micro-filter are available as optional extras.

### **MAIN FEATURES**

- High Output
- Exelent Frying Results
- Energy And Oil Saving
- Insulated Execution
- Precise Temperature Control
- Easy To Clean
- Protection Class Ipx5
- Manufactured Acc. To Solas Recommendations

EVO-250M, 8422M

07-10-22 (12:05)

## TECHNICAL DATA

EVO-250M, 8422M, 07-10-22 (12:05)

<b>Model Number Specific</b>	EVO-250M
<b>Voltage (V)</b>	230
<b>Phase</b>	3
<b>Frequency (Hz)</b>	50/60
<b>Loading (kW)</b>	5,9
<b>IP Class</b>	X5
<b>Capacity (L)</b>	10
<b>Width, net (mm)</b>	248
<b>Depth, net (mm)</b>	600
<b>Height, net (mm)</b>	930
<b>Weight, net (kg)</b>	40
<b>Weight, gross (kg)</b>	44
<b>Volume, net (m3)</b>	0,14
<b>Volume, gross (m3)</b>	0,18
<b>Product brand</b>	Valentine
<b>Frying capacity, chips (kg/h)</b>	25
<b>Installation, type</b>	Floor model
<b>Marine feet</b>	Yes
<b>Noise level &lt;(dB)</b>	70
<b>SOLAS approved</b>	Yes

## INCLUDED IN DELIVERY

Lid, frying basket and oil bucket with filter.

Loipart AB (HQ), **Sweden**  
Tel. +46 313 920 100, loipart@loipart.se

LMG Finland oy, **Finland**  
+358 40 664 6680, lmg@lmg.fi



Loipart USA inc, **USA**  
Tel. +1 954 530 5276, loipartusa@loipart.com

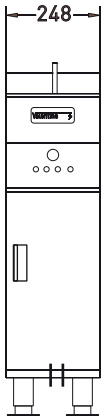
Loipart SEA Pte Ltd, **Singapore**  
Tel. +65 674 99 100, contact@loipart.sg

Visit us at [www.loipart.com](http://www.loipart.com)

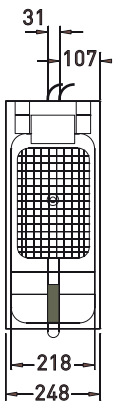
# DIMENSIONS

Model: EVO-250 Rev. 1

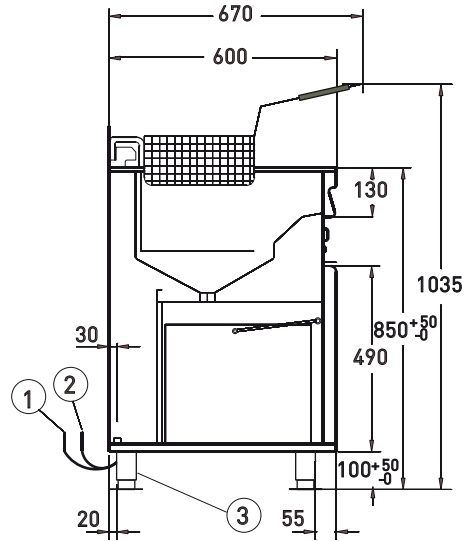
FRONT



TOP

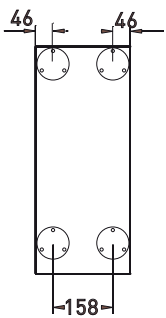


SIDE



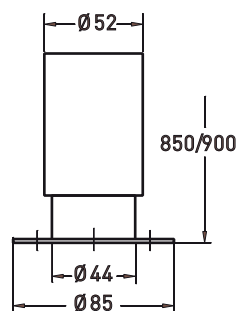
- 1. Electrical connection, 2 m cable without plug
- 2. Solas security connection - 2 m electric cord without plug
- 3. Marine leg, see detail drawing

BOTTOM



DETAIL MARINE FEET

adjustable in 50 mm steps:



BASKET

