



## TD211M11G0 - FriFri Touch 211 Electric Drop-in Single Tank Fryer - 1 Basket - W 200 mm - 9.0 kW - Single Phase

For those who run the busiest professional kitchens and refuse to compromise on quality, a drop in Touch 211 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.
- ✓ 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.
- ✓ Single phase.

### Specifications

#### Summary Power and Performance

|                             |                                   |                             |            |
|-----------------------------|-----------------------------------|-----------------------------|------------|
| <b>Brand</b>                | FriFri                            | <b>Total Power kW</b>       | 9.0        |
| <b>Range</b>                | Touch                             | <b>Temperature Range °C</b> | 40-190     |
| <b>Power Type</b>           | Electric                          | <b>IP Rating</b>            | IPX4       |
| <b>Unit Type</b>            | Drop in                           | <b>Temperature Control</b>  | Electronic |
| <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>                 | 5056105122920                     |                             |            |

#### Key Specifications Capacity

|                           |                  |                                |                           |
|---------------------------|------------------|--------------------------------|---------------------------|
| <b>Number of Baskets</b>  | 1                | <b>Product Output per Hour</b> | 20kg fries - 7mm [frozen] |
| <b>Number of Tanks</b>    | 1                | <b>Capacity Litres</b>         | 7.5-9.0                   |
| <b>Gravity Filtration</b> | Yes              |                                |                           |
| <b>Pumped Filtration</b>  | No               |                                |                           |
| <b>Drain Location</b>     | Through the body |                                |                           |

## Weights and Dimensions

|                           |       |
|---------------------------|-------|
| Unit Height (External) mm | 809   |
| Unit Width (External) mm  | 197.5 |
| Unit Depth (External) mm  | 630   |
| Net Weight Kg             | 40    |

## 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 | 35.0933 |
| Packed Height cm | 72      |
| Packed Width cm  | 49      |
| Packed Depth cm  | 80      |

## Available Options

## Oil Pump

OP1 1 Oil Pump

## Basket Lift

OL1 1 Basket Lift



## Lincat Limited

Whisby Road,  
Lincoln, LN6 3QZ,  
United Kingdom

Company No: 2175448

A member company of



## Customer Care

Tel: +44 1522 875500  
Email: care@lincat.co.uk

## Export Customers

Tel: +44 1522 875536  
Email: export@lincat.co.uk

## Opening Hours

Monday – Friday:  
8.30am – 5pm