

by **lincat**



FriFri Fryers and Pasta Cookers

Continuing a long tradition of
innovation and excellence



Product Range & Price List
1st January 2018

The Frifri fryer line up

Model	Super Easy Budget	Basic + Mid-Range	Vision Professional
Free Standing version available	✓	✓	✓
Built-in version available	✓	✓	✓
Temperature control			
Temperature range	90 - 190°C	60 - 190°C	30 - 190°C
Electronic control to within +/-1°C	✗	✓	✓
Mechanical control to within +/-8°C	✓	✗	✗
High limit safety thermostats (number of)	1	2	2
Construction			
Stainless steel grade of pressed tank	304	304	304
Stainless steel grade of body	430	304	304
Baskets and removable batter plate included	✓	✓	✓
Full lid	✓	✓	✓
Stainless steel oil bucket	✓	✓	✓
Oil bucket in a pull out carrier	✗	✓	✓
Working height	850 - 900mm	850 - 900mm	850 - 900mm
Overall height	943 - 993mm	943 - 993mm	943 - 1093mm
Protection against water ingress	IPX5	IPX5	IPX5
Elements			
Vertically coiled ultra low watts density element	✗	✓	✓
Low watts density element	✓	✗	✗
Two tilt positions - draining and cleaning	✓	✓	✓
Controls			
Touchpad control	✗	✗	✓
Rotary Control Knob	✓	✓	✗
Temperature increments	10°C	5°C	1°C
Intelligent programming (number of programmes)	✗	✗	✓ (19)
Adaptive cooking	✗	✗	✓
Standby mode with programmable temperature and time	✗	✗	✓
Standby mode	✗	✓	✗
Fat melt cycle	✗	✓	✓
Filtration			
Gravity filtration	○	✓	✓
xFri - integrated oil pump and filtration system	○	○	○
LiftFri , the automatic basket lifting system	✗	✗	○

○ - Optional

Essential Features at a glance

Throughout the price list you will see various icons outlining the features of each FriFri model. Below is an explanation to help you identify each icon.



Electronic Temperature Control



xFri Pumped Oil Filtration Option



Thermostatic Temperature Control



Gravity-fed Oil Filtration



Touchpad Programmable Controls



SOLAS Specification Option



Rotary Control Front



LiftFri Automatic Basket Lift Option



Rotary Control Rear

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Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems.



lincat **THE MIDDLEBY CORPORATION**

FriFri is a division of Lincat Ltd., which is a member of The Middleby Corporation.

When only the best will do



Frifri. The hallmark of superior fryer design and build quality

Created in 'Watch Valley' Switzerland in 1947, FriFri fryers are still widely recognised as the best that money can buy.

Produced today in world-class UK facilities at Lincat, part of the Middleby Corporation, continued innovation, driven by Lincat's research and development team, builds on the FriFri heritage of advanced design and unparalleled quality.

Our ongoing investment, extended warranties and spare parts availability for up to ten years, means you can always rely on FriFri to deliver consistent results.

Maximum productivity from minimum floor space

Compact in size, FriFri fryers provide maximum productivity from the minimum of floor space, while requiring less oil.

Manufactured in corrosion-resistant 304 grade stainless steel, the one-piece, pressed construction eliminates the need for welds or joins, increasing the tank's strength and durability.

Oil drainage is fast, efficient and blockage-free. The robust hinged frying element and fully rounded profile with radiused corners makes cleaning easier and quicker.

A fryer that fits in perfectly with your kitchen and your needs

Success ultimately depends on the quality and consistency of the food you produce. So whether you run a small independent establishment or a much larger operation, it's good to know that FriFri design, technology and reliability is readily available to you.

FriFri fryers come in a range of sizes, offer different power ratings and give you a wide choice of optional features, enabling you to specify a fryer that is perfect for your kitchen.

2
YEAR

UK parts
and labour
warranty

Export
parts
warranty

on all Lincat products



Super Easy

As standard



Optional



Outstanding value with no compromise in quality or performance.



When budget is a primary consideration, FriFri's unrivalled credentials, know-how and quality are still well within your reach.

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient

performance that delivers consistently excellent fried food.

Quality construction, for example the 304 grade stainless steel pressed pan, and details such as the hinged frying elements will reassure you that Super Easy is anything but a compromise.

If you're looking for that little bit extra in specification, options such as integral or pumped filtration and higher power are also available.



Super Easy 211



Super Easy 422



Super Easy 422 built-in



Super Easy models

Without filtration

						Free Standing			Built-in		
Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets**	Code	Price	Dimensions W x D x H (mm)	Code	Price	Dimensions W x D x H (mm)
211	7.5	7.5 - 9	17	1	1	650123/A500		198 x 650 x 993	670123/A700		198 x 630 x 477
211	11	7.5 - 9	20	1	1	650134/A500		198 x 650 x 993	670134/A700		198 x 630 x 477
311	11.4	12.5 - 14.5	26.5	1	1(2)	650132/A500		298 x 650 x 993	670132/A700		298 x 630 x 477
311	15	12.5 - 14.5	30	1	1(2)	650133/A500		298 x 650 x 993	670133/A700		298 x 630 x 477
411	15	17 - 20.5	34	1	2 (1)	650124/B500		398 x 650 x 993	670124/B700		398 x 630 x 477
411	22	17 - 20.5	40	1	2 (1)	650136/B500		398 x 650 x 993	670136/B700		398 x 630 x 477
422	2 x 7.5	2 x 7.5-9	2 x 17	2	2	650125/B500		398 x 650 x 993	670125/B700		398 x 630 x 477
422	2 x 11	2 x 7.5-9	2 x 20	2	2	650137/G500		398 x 650 x 993	670137/G700		398 x 630 x 477
622	2 x 11.4	12.5 x 14.5	2 x 26.5	2	2	650138/G500		593 x 650 x 993	-	-	-
622	2 x 15	12.5 x 14.5	2 x 26.5	2	2	650139/G500		593 x 650 x 993	-	-	-

* 7mm frozen fries

** No. of baskets shown in brackets are an available option

With filtration

						Free Standing			Built-in			Options
Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets**	Code	Price	Dimensions W x D x H (mm)	Code	Price	Dimensions W x D x H (mm)	No. of XFri®
211	7.5	7.5 - 9	17	1	1	651123/A500		198 x 650 x 993	671123/A700		198 x 630 x 477	1
211	11	7.5 - 9	20	1	1	651134/A500		198 x 650 x 993	671134/A700		198 x 630 x 477	1
311	11.4	12.5 - 14.5	26.5	1	1(2)	651132/A500		298 x 650 x 993	671132/A700		298 x 630 x 477	1
311	15	12.5 - 14.5	30	1	1(2)	651133/A500		298 x 650 x 993	671133/A700		298 x 630 x 477	1
411	15	17 - 20.5	34	1	2 (1)	651124/B500		398 x 650 x 993	671124/B700		398 x 630 x 477	1
411	22	17 - 20.5	40	1	2 (1)	651136/B500		398 x 650 x 993	671136/B700		398 x 630 x 477	1
422	2 x 7.5	2 x 7.5 - 9	2 x 17	2	2	651125/B500		398 x 650 x 993	671125/B700		398 x 630 x 477	1/2
422	2 x 11	2 x 7.5 - 9	2 x 20	2	2	651137/G500		398 x 650 x 993	671137/G700		398 x 630 x 477	1/2
622	2 x 11.4	12.5 - 14.5	2 x 26.5	2	2	651138/G500		593 x 650 x 993	-	-	-	1/2
622	2 x 15	12.5 - 14.5	2 x 26.5	2	2	651139/G500		593 x 650 x 993	-	-	-	1/2

* 7mm frozen fries

** No. of baskets shown in brackets are an available option

Accessories

The above free standing Super Easy fryers are priced for supply on legs, options of castors (£230). An oil return pump (single £1527; double £3053) are available, please contact the sales desk for further information.

Built-in Super Easy fryers have the option of an oil return pump (single £1527; double £3053), please contact the sales desk for further information.



Basic+

As standard



Optional



Superb temperature control for consistently excellent results.



Ideally suited for use in

- Fine cuisine
- Quick service restaurants

Your reputation depends on consistently producing crisp, succulent, great tasting fried food.

That's why precise and consistent temperature control is so important.

A unique vertically coiled ultra low watts density element, and high performance electronic temperature control which maintains oil

temperature to within +/-1°C, combine to reduce oil degradation.

Stylish and robust, Basic+ fryers have got what it takes to deal reliably and efficiently with the demands of the busiest kitchens and the most discerning chefs.



Basic+ 422



Basic+ 211

Basic+ models

Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets**	Free Standing			Built-in			Options
						Code	Price	Dimensions W x D x H (mm)	Code	Price	Dimensions W x D x H (mm)	No. of XFri [®]
211	7.5	7.5 - 9	18	1	1	YF21100/A500		198 x 650 x 993	SB21120/A700		198 x 630 x 477	1
211	9	7.5 - 9	20	1	1	YF21101/A500		198 x 650 x 993	SB21121/A700		198 x 630 x 477	1
211	11	7.5 - 9	22	1	1	YF21102/A500		198 x 650 x 993	SB21122/A700		198 x 630 x 477	1
311	11.4	12.5 - 14.5	28.5	1	1(2)	YF31100/A500		298 x 650 x 993	SB31120/A700		298 x 630 x 477	1
311	15	12.5 - 14.5	32	1	1(2)	YF31101/A500		298 x 650 x 993	SB31121/A700		298 x 630 x 477	1
411	15	17 - 20.5	36	1	2 (1)	YF41100/B500		398 x 650 x 993	SB41120/B700		398 x 630 x 477	1
411	18	17 - 20.5	40	1	2 (1)	YF41101/B500		398 x 650 x 993	SB41121/B700		398 x 630 x 477	1
411	22	17 - 20.5	44	1	2 (1)	YF41102 /B500		398 x 650 x 993	SB41122/B700		398 x 630 x 477	1
422	2 x 7.5	2 x 7.5 - 9	2 x 18	2	2	YF42200/G500		398 x 650 x 993	SB42220/G700		398 x 630 x 477	1/2
422	2 x 11	2 x 7.5 - 9	2 x 22	2	2	YF42202/G500		398 x 650 x 993	SB42222/G700		398 x 630 x 477	1/2
522	11.4 + 7.5	1x12.5-14.5 +1x7.5-9	28.5 + 18	2	2(3)	-		-	SB52255/G700		495 x 630 x 477	2
522	11.4 + 9	1x12.5-14.5 +1x7.5-9	28.5 + 20	2	2(3)	-		-	SB52256/G700		495 x 630 x 477	2
622	2 x 11.4	2 x 12.5-14.5	2 x 28.5	2	2(4)	YF62271/G500		593 x 650 x 993	SB62258/G700		595 x 630 x 477	2
622	2 x 15	2 x 12.5-14.5	2 x 32	2	2(4)	YF62281/G500		593 x 650 x 993	SB62259/G700		595 x 630 x 477	2

* 7mm frozen fries

** No. of baskets shown in brackets are an available option



Basic+ 522 built-in

Accessories

The above free standing Basic+ fryers are priced for supply on legs, options of castors (£230). An oil return pump (single £1527; double £3053) and alternative power ratings are available, please contact the sales desk for further information.



Vision

As standard



Optional



Producing consistently perfect, great tasting fried food has never been so effortless.



Ideally suited for use in

- Fine cuisine
- Quick service restaurants
- High productivity kitchens

For those who run the busiest professional kitchens and refuse to compromise on quality, Vision is the ultimate choice of electric fryer.

Sophisticated programming is at the heart of the Vision system. 19 pre-set

cooking programmes make it easy to assign menu items which can then be selected from the simple digital display.

Increases productivity

Together with the optional **LiftFri**® automatic basket lifting system, Vision takes care of the entire cooking process, for consistently excellent results.

Maximises output and saves energy

With adaptive cooking technology, Vision automatically adjusts cooking times to suit batch size. So regardless of the quantity of fries loaded by the operator, Vision will adapt the cooking time accordingly, virtually eliminating the risk of human error.



Vision 211



Vision 311



Vision 422



Vision 422 built-in

Vision models

Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets**	Free Standing			Built-in			Options	
						Code	Price	Dimensions W x D x H (mm)	Code	Price	Dimensions W x D x H (mm)	No. of XFri [†]	No. of LBFri [†]
211	7.5	7.5 - 9	18	1	1	VF21100/A500		198 x 650 x 993	MB21120/A700		198 x 630 x 477	1	1
211	9	7.5 - 9	20	1	1	VF21101/A500		198 x 650 x 993	MB21121/A700		198 x 630 x 477	1	1
211	11	7.5 - 9	22	1	1	VF21102/A500		198 x 650 x 993	MB21122/A700		198 x 630 x 477	1	1
311	11.4	12.5 - 14.5	28.5	1	1(2)	VF31100/A500		298 x 650 x 993	MB31120/A700		298 x 630 x 477	11	
311	15	12.5 - 14.5	32	1	1(2)	VF31101/A500		298 x 650 x 993	MB31121/A700		298 x 630 x 477	11	
411	15	17 - 20.5	36	1	2 (1)	VF41100/B500		398 x 650 x 993	MB41120/B700		398 x 630 x 477	1	1
411	18	17 - 20.5	40	1	2 (1)	VF41101/B500		398 x 650 x 993	MB41121/B700		398 x 630 x 477	1	1
411	22	17 - 20.5	44	1	2 (1)	VF41102/B500		398 x 650 x 993	MB41122/B700		398 x 630 x 477	1	1
412	15	17 - 20.5	36	1	2	VF41200/B500		398 x 650 x 993	MB41220/B700		398 x 630 x 477	1	1/2
412	18	17 - 20.5	40	1	2	VF41201/B500		398 x 650 x 993	MB41221/B700		398 x 630 x 477	1	1/2
412	22	17 - 20.5	44	1	2	VF41202/B500		398 x 650 x 993	MB41222/B700		398 x 630 x 477	1	1/2
422	2 x 7.5	2 x 7.5-9	2 x 18	2	2	VF42200/G500		398 x 650 x 993	MB42220/G700		398 x 630 x 477	1/2	1/2
422	2 x 9	2 x 7.5-9	2 x 20	2	2	VF42201/G500		398 x 650 x 993	MB42221/G700		398 x 630 x 477	1/2	1/2
422	2 x 11	2 x 7.5-9	2 x 22	2	2	VF42202/G500		398 x 650 x 993	MB42222/G700		398 x 630 x 477	1/2	1/2
522	11.4 + 7.5	1 x 12.5-14.5 + 1 x 7.5-9	28.5 + 18	2	2 (3)	-	-	-	MB52255/G700		495 x 630 x 477	2	2
522	11.4 + 9	1 x 12.5-14.5 + 1 x 7.5-9	28.5 + 20	2	2 (3)	-	-	-	MB52256/G700		495 x 630 x 477	2	2
622	2 x 11.4	2 x 12.5-14.5	2 x 28.5	2	2 (4)	VF62271/G500		593 x 650 x 993	MB62258/G700		595 x 630 x 477	2	2
622	2 x 15	2 x 12.5-14.5	2 x 32	2	2 (4)	VF62281/G500		593 x 650 x 993	MB62259/G700		595 x 630 x 477	2	2

* 7mm frozen fries

** No. of baskets shown in brackets are an available option

Accessories

The above free standing Basic+ fryers are priced for supply on legs, options of castors (£230). An oil return pump (single £1527; double £3053), auto basket lift (single £1090; double £2178) and alternative power ratings are available, please contact the sales desk for further information.



Silofrit

Crisp, succulent, piping hot fries every time.



Silofrit chip scuttles ensure fries remain hot and crispy for longer – a real bonus during busy periods.

Manufactured in durable 304 grade stainless steel, fries are kept piping

hot and crispy by the infra-red lamp above and by a drain plate and element* located beneath.

For added convenience the removable gastronorm/container and

drain plate can be cleaned in the dishwasher.

*Excludes built-in model



Counter top



Freestanding



Built-in

Model	kW	Code	Price	Dimensions W x D x H (mm)
Freestanding	1	601210		400 x 600 x 900
Built-in	0.65	651105		400 x 600 x 300
Counter Top	1	650722		400 x 600 x 300

Voltage Options

Silofrit models listed are single phase, 230 volt.

Super Easy Pasta Cooker

Designed and built to ensure longer life in the harshest of conditions.



Experienced chefs and independent kitchens really appreciate the quality, performance and outstanding value of the Super Easy 311 pasta cooker.

A tank pressed from a single piece of superior grade 316 stainless steel and incoloy heating element provide superior resistance to punishing salt and starch corrosion at high temperatures.

As standard



Optional



Super Easy Pasta 311



Super Easy Pasta 311 Built-in

Pasta cooker options

Model	Price	Description
DVC015ZR10		Single portion pasta basket
DVC014ZR10		Basket for 311 pasta boilers
FB2		Basket with 6 single portion baskets for Super Easy 311 model

						Free Standing			Built-in		
Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets	Code	Price	Dimensions W x D x H (mm)	Code	Price	Dimensions W x D x H (mm)
Super Easy Pasta 311	7.5	30	14	1	1	680131/A500		298 x 650 x 993	690132/A700		298 x 630 x 768

* Fresh penne pasta

Electric counter top fryers

Clever design and superior build quality – the standards are unmistakably FriFri.

Profi+ Professional performance from a compact, sturdy counter top fryer.

As standard



Limited space needn't limit your frying capability. Profi+ is a truly professional fryer.

Profi+ offers the same output and features as the Basic+ range. Precise electronic temperature control, for example, maintains oil temperature to within $\pm 1^\circ\text{C}$ of the selected setting.



Profi+ 6

Profi+ 10

Profi+ 8+8

Profi+ models

Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets	Profi+ Code	Price	Dimensions W x D x H (mm)
Profi + 6	4.6	5 - 7	14	1	1	650946		270 x 475 x 456
Profi + 6 + 6	2 x 4.6	2 x 5 - 7	2 x 14	2	2 x 1	650950		540 x 475 x 456
Profi + 8	6.9	8 - 9.5	22	1	1	650947		360 x 475 x 456
Profi + 8	6.9	8 - 9.5	22	1	2	650957		360 x 475 x 456
Profi + 8 + 8	2 x 6.9	2 x 8 - 9.5	2 x 22	2	2	650952		720 x 475 x 456
Profi + 8 + 8	2 x 6.9	2 x 8 - 9.5	2 x 22	2	4	650963		720 x 475 x 456
Profi + 10	6.9	12 - 15	20	1	2	651068		540 x 475 x 456
Profi + 10	9.2	12 - 15	25	1	2	650948		540 x 475 x 456

* 7mm frozen fries

All Profi+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

Frita+ and Eco Affordable, durable and efficient – they won't let you down.

As standard



Frita+ fryers share many of the design details of the Profi+ range. These include a safe, easy-to-use front valve for draining off used oil and the rear-mounted slot-in lid that also acts as a splashback and basket support. Operator safety is

further enhanced by the front-mounted control panel.

All Eco and Frita+ models incorporate a mechanical thermostat for maintaining oil to within $\pm 8^\circ\text{C}$ of the temperature selected.



Frita+ 6

Eco 6+6

Frita+ models

Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets	Frita+ Code	Price	Dimensions W x D x H (mm)
Frita + 6	4.6	5 - 7	10.5	1	1	652000		270 x 475 x 456
Frita + 8	6.9	8 - 9.5	16.5	1	2	652001		360 x 475 x 456
Frita + 8	6.9	8 - 9.5	16.5	1	1	652004		360 x 475 x 456

* 7mm frozen fries

All Frita+ models are three phase, 400 volt, however we can customise the voltage to suit your requirements. Please contact your distributor to discuss.

Eco models

Model	kW	Litres	Output/hr (kg)*	No. of tanks	No. of baskets	Eco Code	Price	Dimensions W x D x H (mm)
Eco 4	2.3	3 - 4	5.4	1	1	650102		167 x 375 x 295
Eco 4	3.2	3 - 4	6	1	1	650101		167 x 375 x 295
Eco 4 + 4	2 x 2.3	2 x 3 - 4	2 x 5.4	2	2	650104		348 x 375 x 295
Eco 4 + 4	2 x 3.2	2 x 3 - 4	2 x 6	2	2	650103		348 x 375 x 295
Eco 6	3.2	4 - 5	7	1	1	650105		218 x 375 x 295
Eco 6 + 6	2 x 3.2	2 x 4 - 5	2 x 7	2	2	650106		450 x 375 x 295

* 7mm frozen fries

All Eco models are single phase, 230 volt.