

Technical data sheet



Product features

Model	SAP Code	00110050
FE 70/04 E	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 13
- Drain type: On the front panel
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 295 x 100

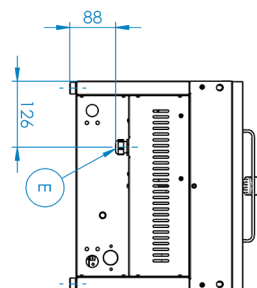
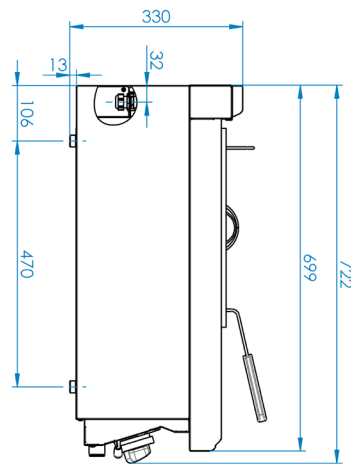
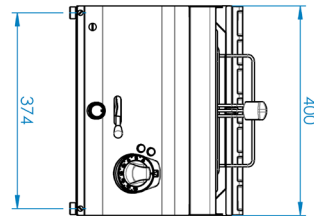
SAP Code	00110050	Power gas [kW]	12.000
Net Width [mm]	400	Basin volume [l]	13
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	330	Number of baskets	1
Net Weight [kg]	22.00	Basket dimensions [mm x mm x mm]	280 x 295 x 100
Power electric [kW]	12.500	Ratio power/volume [kW/l]	0.96
Loading	400 V / 3N - 50 Hz		

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Technical drawing

Model	SAP Code	00110050
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Product benefits

Model	SAP Code	00110050
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- 1 All-stainless steel bathtub**
long life
resistance of AISI 304 stainless steel material
the material does not cut
 - savings on service interventions
 - easier and faster operation
- 2 Degree of protection of the control elements IPX4**
maintenance-free system
resistance to splash water
long life
 - savings on service interventions
 - easy cleaning and maintenance of equipment
- 3 Drain valve ¾" in the front part of the device with a safety lock against self-draining**
outlet of the bath into the prepared container
 - easy and safe handling
- 4 Cold zone**
prevents food residues from burning
there is no change in the taste of the oil
 - longer oil life
 - easy access and maintenance
- 5 Rotating heating element**
longer lifetime
easy access
 - effective cleaning when the body is tipped out
 - easy access even to corners and time saving
- 6 High power consumption/l**
quick run-up to operating temperature after inserting the product
 - food is not soaked in oil, tastes better and is ready sooner
 - more production

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Technical parameters

Model	SAP Code	00110050
FE 70/04 E	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00110050

2. Article group:

RF-Line 700

3. Net Width [mm]:

400

4. Net Depth [mm]:

700

5. Net Height [mm]:

330

6. Net Weight [kg]:

22.00

7. Gross Width [mm]:

440

8. Gross depth [mm]:

800

9. Gross Height [mm]:

500

10. Gross Weight [kg]:

28.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

12.500

14. Loading:

400 V / 3N - 50 Hz

15. Power gas [kW]:

12.000

16. Protection of controls:

IPX4

17. Material:

Stainless steel

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Stainless steel

20. Worktop Thickness [mm]:

1.20

21. Device heating type:

Direct

22. Standard equipment for device:

lid and basket

23. Basin volume [l]:

13

24. Basin dimensions [mm x mm x mm]:

300 x 336 x 200

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

29. Heating element material:

AISI 304

30. Number of baskets:

1

31. Number of basins:

1

32. Basket dimensions [mm x mm x mm]:

280 x 295 x 100

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Technical parameters

Model	SAP Code	00110050
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33. Basin material:

AISI 304 - High quality stainless steel

34. Ratio power/volume [kW/l]:

0.96

35. Drain type:

On the front panel

36. Drain:

Yes

37. Drain connection:

No

38. Heating location:

Inside the tank