

Technical data sheet

Product features



Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00006427 |
|--------------|-----------------|----------|



- Basin volume [l]: 8
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 120 x 290 x 115

| | | | |
|----------------------------|--------------------|---|-----------------|
| SAP Code | 00006427 | Basin volume [l] | 8 |
| Net Width [mm] | 400 | Number of basins | 2 |
| Net Depth [mm] | 705 | Number of baskets | 2 |
| Net Height [mm] | 280 | Basket dimensions [mm x mm x mm] | 120 x 290 x 115 |
| Net Weight [kg] | 45.00 | Ratio power/volume [kW/l] | 0.75 |
| Power electric [kW] | 12.000 | Production of fries [kg/h] | 12 |
| Loading | 400 V / 3N - 50 Hz | | |

Technical data sheet

Technical drawing

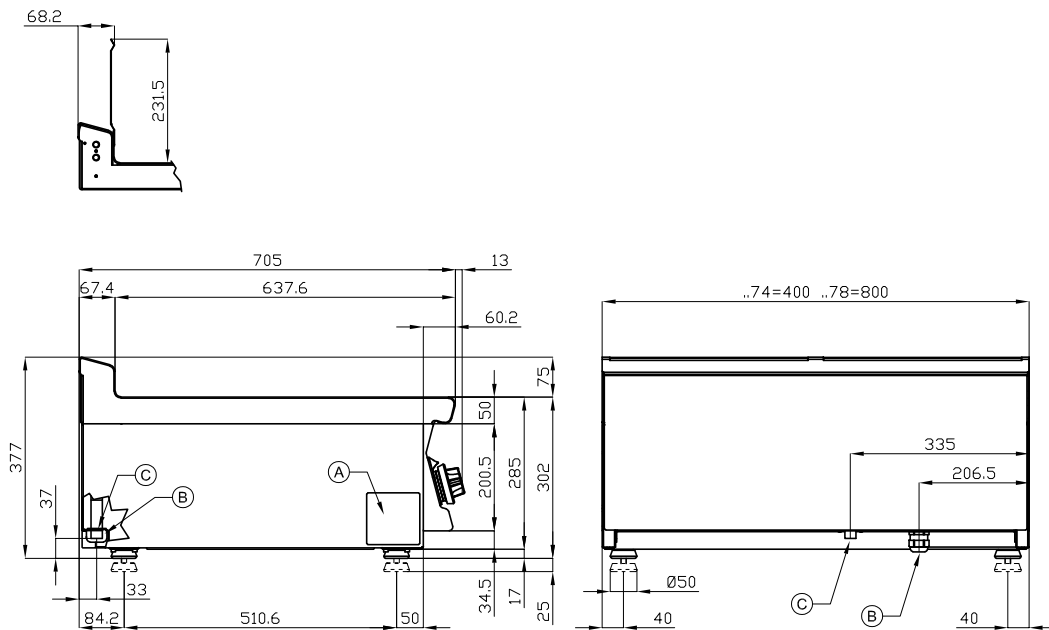


Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00006427



| | | | |
|--------------|--|-------------------------|--|
| A Data plate | | B Electrical connection | |
|--------------|--|-------------------------|--|

Technical data sheet

Product benefits



Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00006427

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 IPX5

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3

Drain valve 3/4" 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

Protective grate above the heating elements

preventing direct contact of the frying basket with the heating element

- longer life of the heating element
- safer handling of the basket on a flat surface

7

Prevention of spontaneous combustion

higher rear chimney

- safer heat dissipation and separation of oil and ventilation from the fryer

8

2 thermostats

safety and working thermostat

- traffic safety
- prevention of spontaneous combustion
- Prevention of oil flashover

Technical data sheet

Technical parameters



Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00006427

1. SAP Code:

00006427

2. Net Width [mm]:

400

3. Net Depth [mm]:

705

4. Net Height [mm]:

280

5. Net Weight [kg]:

45.00

6. Gross Width [mm]:

430

7. Gross depth [mm]:

770

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

50.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

12.000

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX5

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Stainless steel

20. Standard equipment for device:

lid and basket

21. Basin volume [l]:

8

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

148 x 355 x 225

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Power control type:

knob control

26. Service accessibility:

Trough the frontal panel

27. Safety element:

safety element – thermocouple
outlet safety fuse

28. Safety thermostat:

Yes

Technical data sheet

Technical parameters



Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00006427

29. Adjustable feet:

Yes

30. Heating element material:

AISI 304

31. Number of baskets:

2

32. Number of basins:

2

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

120 x 290 x 115

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

0.75

35. Production of fries [kg/h]:

12

36. Heating element construction:

AISI 304 swivel heating element allows easy cleaning of the pan

37. Drain type:

On the front panel

38. Drain:

Yes

39. Safety drain:

Yes