

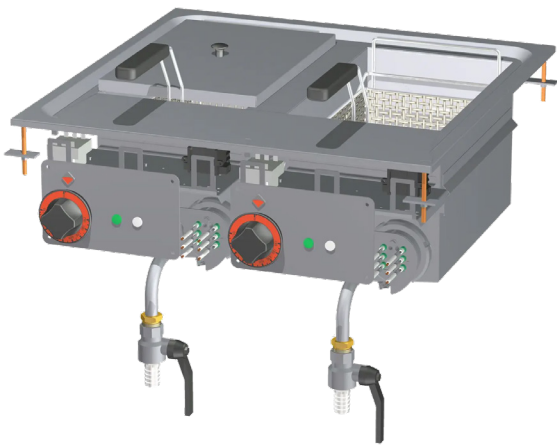
# Technical data sheet

## Product features



### Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

<b>Model</b>	<b>SAP Code</b>	00007477
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- Basin volume [l]: 10
- Drain type: Trough the cabinet
- 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]: 200 x 300 x 100

<b>SAP Code</b>	00007477	<b>Basin volume [l]</b>	10
<b>Net Width [mm]</b>	600	<b>Number of basins</b>	2
<b>Net Depth [mm]</b>	600	<b>Number of baskets</b>	2
<b>Net Height [mm]</b>	390	<b>Basket dimensions [mm x mm x mm]</b>	200 x 300 x 100
<b>Net Weight [kg]</b>	30.00	<b>Ratio power/volume [kW/l]</b>	0.66
<b>Power electric [kW]</b>	13.200	<b>Production of fries [kg/h]</b>	20
<b>Loading</b>	400 V / 3N - 50 Hz		

# Technical data sheet

Technical drawing



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

Model

SAP Code

00007477

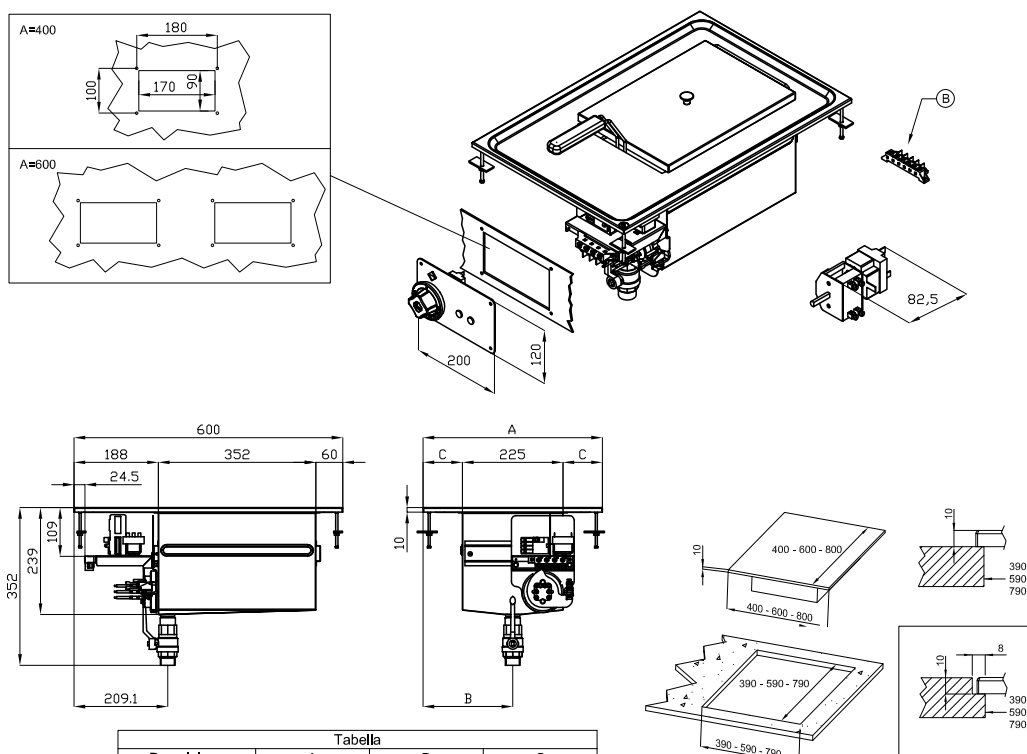


Tabella			
Descrizione	A	B	C
F10D-64ET	400 mm	200 mm	87,5 mm
F2/10D-66ET	600 mm	150 mm	37,5 mm

A	Data plate		B	Electrical connection	
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# Technical data sheet

## Product benefits



### Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

Model

SAP Code

00007477

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

#### Outlet into a removable collector in the base with a sieve against coarse dirt

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

# Technical data sheet

Technical parameters



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

Model

SAP Code

00007477

**1. SAP Code:**

00007477

**2. Net Width [mm]:**

600

**3. Net Depth [mm]:**

600

**4. Net Height [mm]:**

390

**5. Net Weight [kg]:**

30.00

**6. Gross Width [mm]:**

630

**7. Gross depth [mm]:**

690

**8. Gross Height [mm]:**

610

**9. Gross Weight [kg]:**

35.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Drop-in

**12. Power electric [kW]:**

13.200

**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:**

including filter container, lid and basket

**21. Basin volume [l]:**

10

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

220 x 350 x 230

**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 thermostat

**28. Safety thermostat:**

Yes

# Technical data sheet

Technical parameters



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

Model

SAP Code

00007477

**29. Adjustable feet:**

Yes

**30. Additional information:**

large surface area heating coil to extend its life and evenly heat the oil bath cold zone

**31. Heating element material:**

AISI 304

**32. Number of baskets:**

2

**33. Number of basins:**

2

**34. Basket dimensions [mm x mm x mm]:**

200 x 300 x 100

**35. Ratio power/volume [kW/l]:**

0.66

**36. Production of fries [kg/h]:**

20

**37. Heating element construction:**

Swivel

**38. Drain type:**

Trough the cabinet

**39. Drain:**

Yes