

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00110054
FE 70/80 E	<b>A group of articles - web</b>	Fryers and French Fries Holders



- Basin volume [l]: 17+17
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 280 x 300 x 120

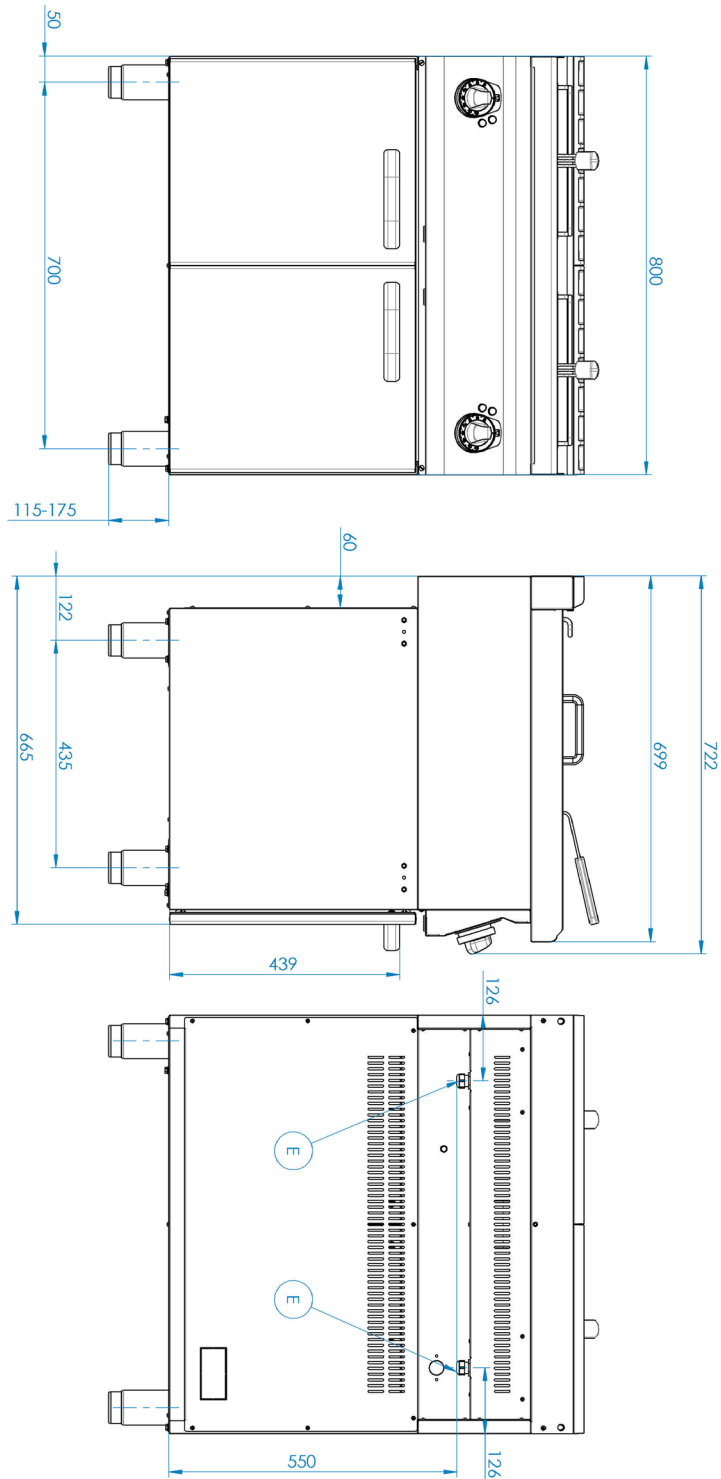
<b>SAP Code</b>	00110054	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Basin volume [l]</b>	17+17
<b>Net Depth [mm]</b>	700	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	900	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	79.00	<b>Basket dimensions [mm x mm x mm]</b>	280 x 300 x 120
<b>Power electric [kW]</b>	27.000	<b>Ratio power/volume [kW/l]</b>	0.80

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Technical drawing

<b>Model</b>	<b>SAP Code</b>	00110054
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## Product benefits

<b>Model</b>	<b>SAP Code</b>	00110054
FE 70/80 E	<b>A group of articles - web</b>	Fryers and French Fries Holders

- 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 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
- 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

<b>Model</b>	<b>SAP Code</b>	00110054
FE 70/80 E	<b>A group of articles - web</b>	Fryers and French Fries Holders

**1. SAP Code:**

00110054

**2. Article group:**

RF-Line 700

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

800

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

700

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

900

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

79.00

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

840

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

800

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

975

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

92.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

With substructure

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

27.000

**14. Loading:**

400 V / 3N - 50 Hz

**15. Protection of controls:**

IPX4

**16. Device color:**

Stainless steel

**17. Material:**

AISI 304 top plate, AISI 430 cladding

**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]:**

17+17

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

300 x 342 x 244

**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:**

2

**31. Number of basins:**

2

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

280 x 300 x 120

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Technical parameters

<b>Model</b>	<b>SAP Code</b>	00110054
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**33. Basin material:**

AISI 304 - High quality stainless steel

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

0.80

**35. Drain type:**

Trough the cabinet

**36. Drain:**

Yes

**37. Heating location:**

Inside the tank