

Technical data sheet



Product features

Model	SAP Code	00000950
FE 30 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 8
- 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
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 210 x 235 x 100

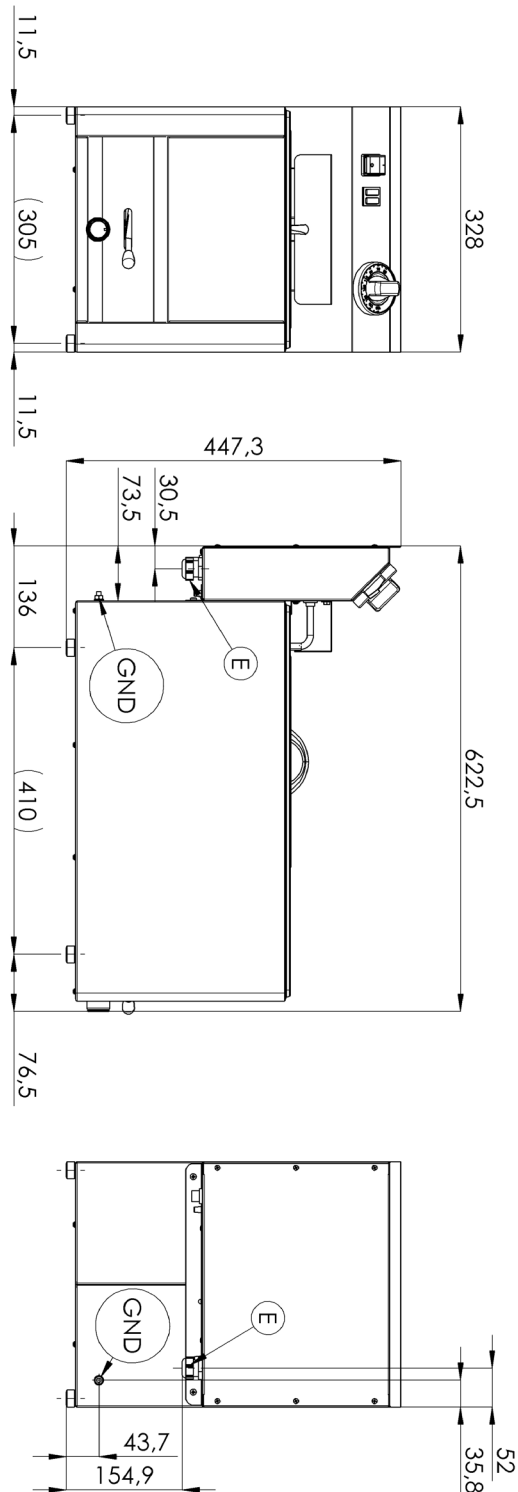
SAP Code	00000950	Power electric [kW]	6.000
Net Width [mm]	328	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Basin volume [l]	8
Net Height [mm]	290	Number of baskets	1
Net Weight [kg]	8.00	Basket dimensions [mm x mm x mm]	210 x 235 x 100

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Technical drawing

Model	SAP Code	00000950
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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
 - easy cleaning and maintenance of equipment
- 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 Removable heating element**

prevents food residues from burning
there is no change in the taste of the oil

 - fully removable electric box with heating element for convenient cleaning and servicing
 - easy access even to corners and time saving
- 6 Higher rear chimney**

prevention of spontaneous combustion

 - safer heat dissipation and separation of oil and ventilation from the fryer
- 7 2 thermostats**

safety and working thermostat

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

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Technical parameters

Model	SAP Code	00000950
FE 30 ELT	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00000950

2. Article group:

RF-Line 600

3. Net Width [mm]:

328

4. Net Depth [mm]:

609

5. Net Height [mm]:

290

6. Net Weight [kg]:

8.00

7. Gross Width [mm]:

650

8. Gross depth [mm]:

366

9. Gross Height [mm]:

440

10. Gross Weight [kg]:

9.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

6.000

14. Loading:

400 V / 3N - 50 Hz

15. Ignition:

Electric

16. Protection of controls:

IPX4

17. Material:

Stainless steel

18. Indicators:

operation and warm-up

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

0.80

21. Standard equipment for device:

lid, basket, drain plug

22. Basin volume [l]:

8

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Safety thermostat up to x ° C:

235

26. Adjustable feet:

Yes

27. Heating element material:

AISI 304

28. Number of baskets:

1

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

210 x 235 x 100

30. Heating element construction:

Large surface area coiled heating element for extended service life and even heating of the oil bath

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31. Drain type:

On the front panel

33. Heating location:

Inside the tank

32. Drain:

Yes