

Technical data sheet

Product features



Electric fryer 2 baskets 0,88 kW/l, 25+25 l on cabinet 400 V

Model	SAP Code	00000815
--------------	-----------------	----------



- Basin volume [l]: 25
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Number of baskets: 4
- Basket dimensions [mm x mm x mm]: 135 x 450 x 150

SAP Code	00000815	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Basin volume [l]	25
Net Depth [mm]	900	Number of basins	2
Net Height [mm]	900	Number of baskets	4
Net Weight [kg]	98.00	Basket dimensions [mm x mm x mm]	135 x 450 x 150
Power electric [kW]	44.000	Production of fries [kg/h]	50

Technical data sheet

Technical drawing

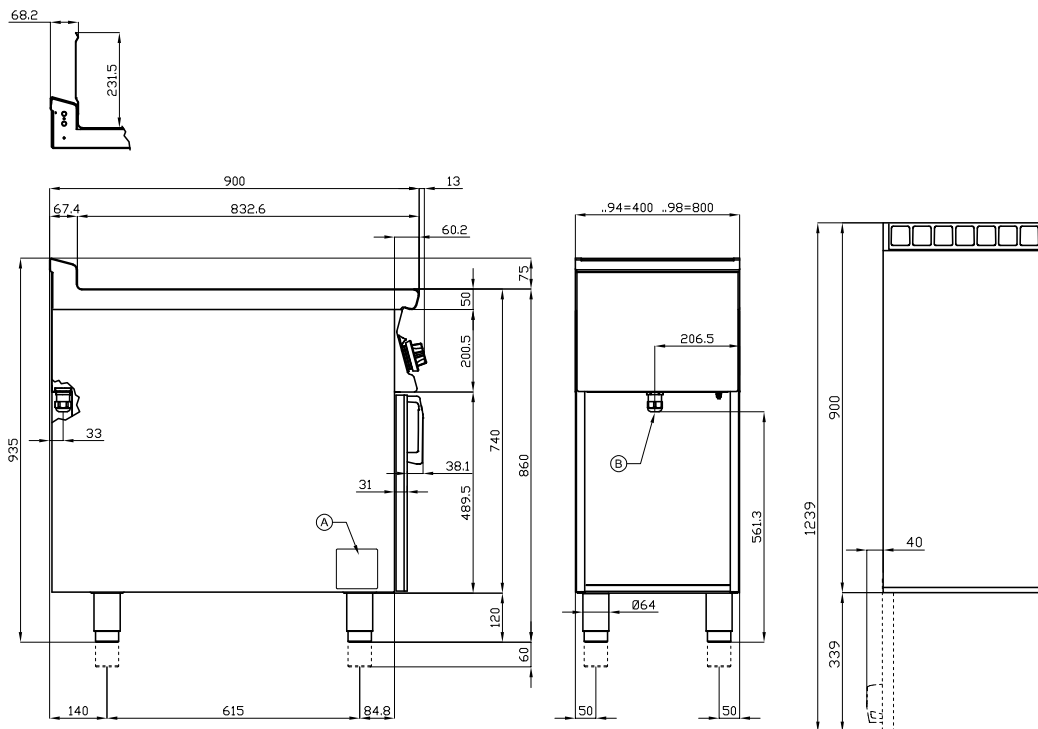


Electric fryer 2 baskets 0,88 kW/l, 25+25 l on cabinet 400 V

Model

SAP Code

00000815



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

Technical data sheet

Product benefits



Electric fryer 2 baskets 0,88 kW/l, 25+25 l on cabinet 400 V

Model

SAP Code

00000815

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

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 0,88 kW/l, 25+25 l on cabinet 400 V

Model	SAP Code	00000815
--------------	-----------------	----------

1. SAP Code:

00000815

15. Device color:

Stainless steel

2. Net Width [mm]:

800

16. Material:

Stainless steel

3. Net Depth [mm]:

900

17. Indicators:

operation and warm-up

4. Net Height [mm]:

900

18. Worktop material:

Stainless steel

5. Net Weight [kg]:

98.00

19. Basin volume [l]:

25

6. Gross Width [mm]:

830

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

310 x 510 x 330

7. Gross depth [mm]:

970

21. Maximum device temperature [°C]:

190

8. Gross Height [mm]:

1110

22. Minimum device temperature [°C]:

50

9. Gross Weight [kg]:

114.00

23. Safety thermostat:

Yes

10. Device type:

Electric unit

24. Adjustable feet:

Yes

11. Construction type of device:

With substructure

25. Heating element material:

AISI 304

12. Power electric [kW]:

44.000

26. Number of baskets:

4

13. Loading:

400 V / 3N - 50 Hz

27. Number of basins:

2

14. Protection of controls:

IPX5

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

135 x 450 x 150

Technical data sheet

Technical parameters



Electric fryer 2 baskets 0,88 kW/l, 25+25 l on cabinet 400 V

Model

SAP Code

00000815

29. Basin material:

AISI 304 - High quality stainless steel

31. Drain type:

Trough the cabinet

30. Production of fries [kg/h]:

50

32. Drain:

Yes