

Technical data sheet



Product features

Model	SAP Code	00110052
FE 70/40 E	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 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
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 300 x 120

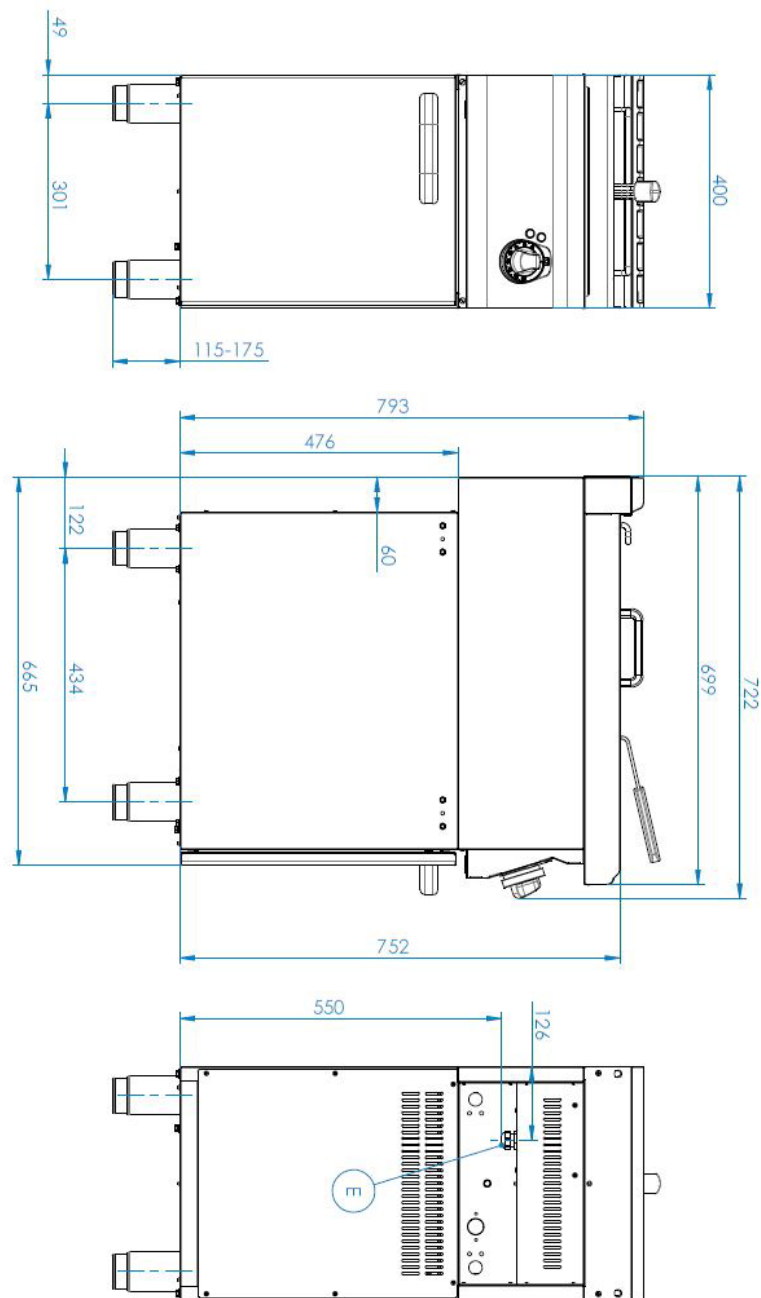
SAP Code	00110052	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	17
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	45.00	Basket dimensions [mm x mm x mm]	280 x 300 x 120
Power electric [kW]	13.500	Ratio power/volume [kW/l]	0.80

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Technical drawing

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Product benefits

Model	SAP Code	00110052
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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 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**
prevents food residues from burning
there is no change in the taste of the oil
 - 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

Model	SAP Code	00110052
FE 70/40 E	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00110052

2. Article group:

RF-Line 700

3. Net Width [mm]:

400

4. Net Depth [mm]:

700

5. Net Height [mm]:

900

6. Net Weight [kg]:

45.00

7. Gross Width [mm]:

440

8. Gross depth [mm]:

800

9. Gross Height [mm]:

975

10. Gross Weight [kg]:

52.30

11. Device type:

Electric unit

12. Construction type of device:

With substructure

13. Power electric [kW]:

13.500

14. Loading:

400 V / 3N - 50 Hz

15. Ignition:

Electric

16. Protection of controls:

IPX4

17. Device color:

Stainless steel

18. Material:

AISI 304 top plate, AISI 430 cladding

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

1.20

22. Device heating type:

Direct

23. Standard equipment for device:

lid and basket

24. Basin volume [l]:

17

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

300 x 342 x 244

26. Maximum device temperature [°C]:

190

27. Minimum device temperature [°C]:

50

28. Safety thermostat:

Yes

29. Adjustable feet:

Yes

30. Heating element material:

AISI 304

31. Number of baskets:

1

32. Number of basins:

1

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

280 x 300 x 120

34. Basin material:

AISI 304 - High quality stainless steel

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

0.80

36. Drain type:

Trough the cabinet

37. Drain:

Yes

38. Heating location:

Inside the tank