

Technical data sheet

Product features



Gas fryer 0,98 kW/l, 45 l on cabinet

Model	SAP Code	00007182
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- Basin volume [l]: 45
- Drain type: Trough the cabinet
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 650 x 330 x 170

SAP Code	00007182	Type of gas	Natural gas, propane butane
Net Width [mm]	800	Basin volume [l]	45
Net Depth [mm]	705	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	98.00	Basket dimensions [mm x mm x mm]	650 x 330 x 170
Loading	230 V / 1N - 50 Hz	Ratio power/volume [kW/l]	0.98
Power gas [kW]	44.000	Production of fries [kg/h]	40

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Technical drawing

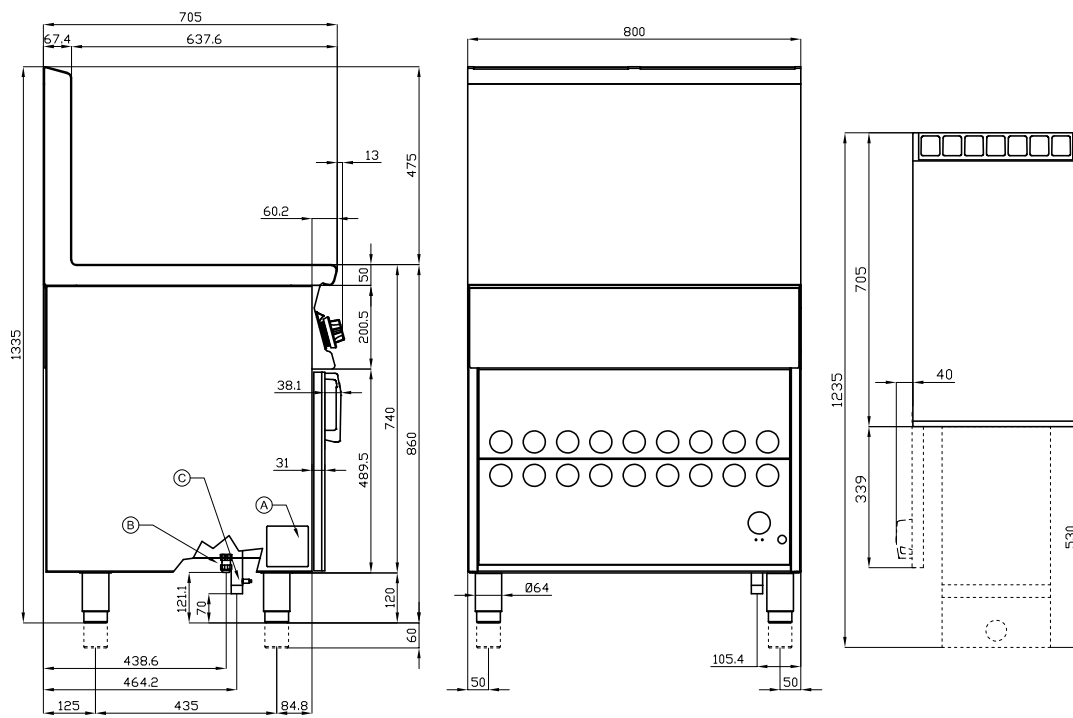


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A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

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Product benefits



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1

Safety element – thermocouple

safe service for staff
there is no unnecessary gas leakage
long life

- savings on service interventions
- easier and faster operation

2

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

3

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

4

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

draining the oil into the prepared container

- easy and safe handling

5

Cold zone

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

- longer oil life
- easy access and maintenance

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

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Technical parameters



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1. SAP Code:

00007182

2. Net Width [mm]:

800

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

98.00

6. Gross Width [mm]:

870

7. Gross depth [mm]:

810

8. Gross Height [mm]:

1520

9. Gross Weight [kg]:

110.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Loading:

230 V / 1N - 50 Hz

13. Power gas [kW]:

44.000

14. Ignition:

Electric

15. Type of gas:

Natural gas, propane butane

16. Protection of controls:

IPX5

17. Material:

Stainless steel

18. Indicators:

operation and warm-up

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Worktop material:

Stainless steel

21. Standard equipment for device:

1x basket, 1x lid, 1x container

22. Basin volume [l]:

45

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

700 x 380 x 380

24. Maximum device temperature [°C]:

190

25. Minimum device temperature [°C]:

50

26. Power control type:

knob control

27. Safety element:

safety element – thermocouple
outlet safety fuse

28. Safety thermocouple:

Yes

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29. Adjustable feet:

Yes

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

0.98

30. Heating element material:

AISI 304

35. Production of fries [kg/h]:

40

31. Number of baskets:

1

36. Drain type:

Trough the cabinet

32. Number of basins:

1

37. Drain:

Yes

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

650 x 330 x 170

38. Safety drain:

Yes