

Technical data sheet

Product features



Gas fryer 8+8l

Model

SAP Code

00013666



- Basin volume [l]: 8
- Drain: Yes
- Material: AISI 304
- Ignition: Piezo+veřnř plamen
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 120 x 300 x 95

SAP Code	00013666	Type of gas	Propane butane, natural gas
Net Width [mm]	400	Basin volume [l]	8
Net Depth [mm]	900	Number of basins	2
Net Height [mm]	280	Number of baskets	2
Net Weight [kg]	48.00	Basket dimensions [mm x mm x mm]	120 x 300 x 95
Power gas [kW]	9.000	Production of fries [kg/h]	12

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Technical drawing

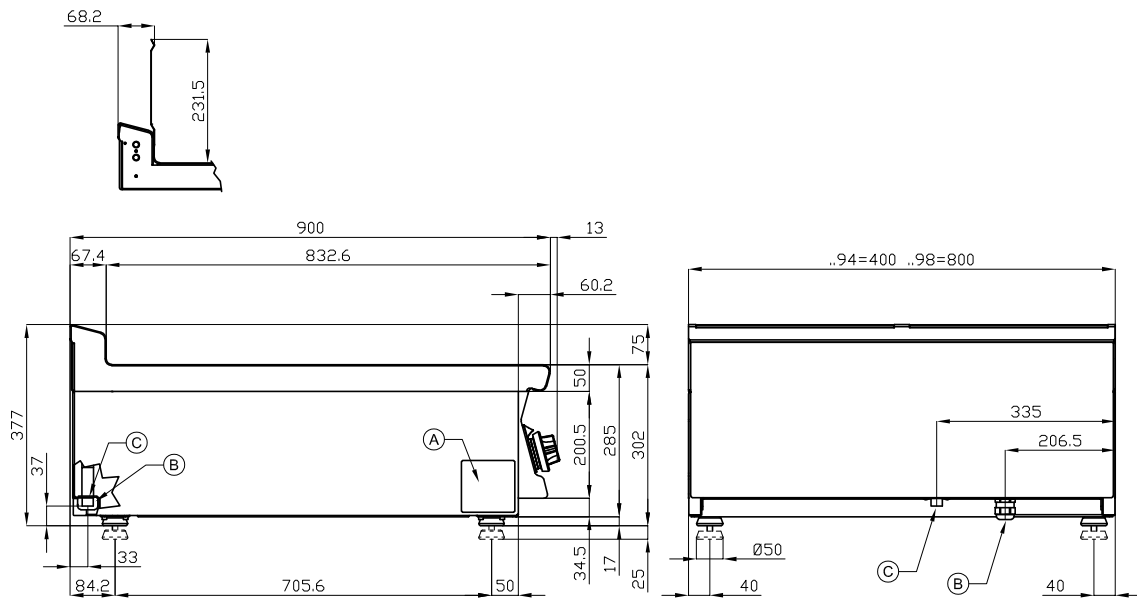


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A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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Technical data sheet

Technical parameters



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1. SAP Code:

00013666

2. Net Width [mm]:

400

3. Net Depth [mm]:

900

4. Net Height [mm]:

280

5. Net Weight [kg]:

48.00

6. Gross Width [mm]:

430

7. Gross depth [mm]:

970

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

58.00

10. Device type:

Gas unit

11. Construction type of device:

Table top

12. Power gas [kW]:

9.000

13. Ignition:

Piezo+veÄŤnÄŤ plamen

14. Type of gas:

Propane butane, natural gas

15. Protection of controls:

IPX5

16. Device color:

Stainless steel

17. Material:

AISI 304

18. Indicators:

operation and warm-up

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Basin volume [l]:

8

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

150 x 350 x 230

22. Safety thermocouple:

Yes

23. Adjustable feet:

Yes

24. Heating element material:

AISI 304

25. Number of baskets:

2

26. Number of basins:

2

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

120 x 300 x 95

28. Basin material:

AISI 304 - High quality stainless steel

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29. Production of fries [kg/h]:

12

30. Drain:

Yes