

Technical data sheet

Product features



Electric fryer 0,88 kW/l, 18 l on cabinet 400 V

Model	SAP Code	00000801
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- Basin volume [l]: 18
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 290 x 150

SAP Code	00000801	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	18
Net Depth [mm]	900	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	51.00	Basket dimensions [mm x mm x mm]	280 x 290 x 150
Power electric [kW]	15.900	Production of fries [kg/h]	15

Technical data sheet

Technical drawing

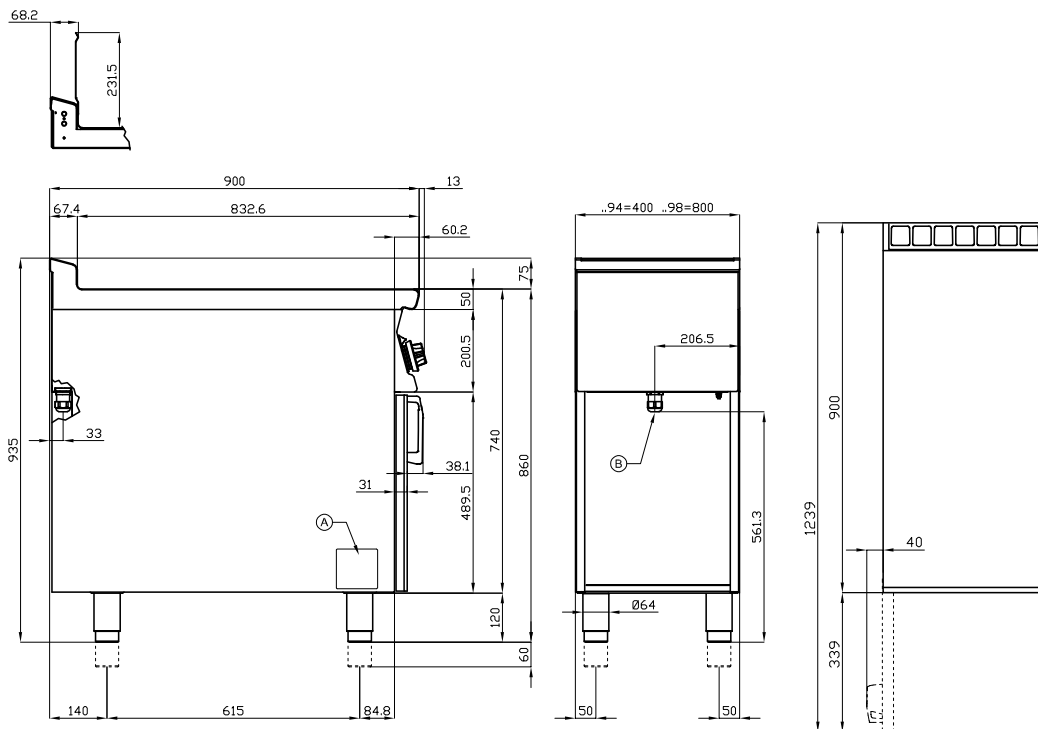


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Model

SAP Code

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A	Data plate	B	Electrical connection
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Product benefits



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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
- 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

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Technical parameters



Electric fryer 0,88 kW/l, 18 l on cabinet 400 V

Model

SAP Code

00000801

1. SAP Code:

00000801

2. Net Width [mm]:

400

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

51.00

6. Gross Width [mm]:

430

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

63.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

15.900

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Device color:

Stainless steel

16. Material:

Stainless steel

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

Stainless steel

19. Basin volume [l]:

18

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

310 x 340 x 330

21. Maximum device temperature [°C]:

190

22. Minimum device temperature [°C]:

50

23. Safety thermostat:

Yes

24. Adjustable feet:

Yes

25. Heating element material:

AISI 304

26. Number of baskets:

1

27. Number of basins:

1

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

280 x 290 x 150

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Technical parameters



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29. Production of fries [kg/h]:

15

31. Drain:

Yes

30. Drain type:

Trough the cabinet