

# Technical data sheet

## Product features



### Gas fryer 2 baskets 0,83 kW/l, 18+18 l on cabinet

<b>Model</b>	<b>SAP Code</b>	00000814
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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
- Ignition: Electric
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 210 x 450 x 150

<b>SAP Code</b>	00000814	<b>Type of gas</b>	Natural gas, propane butane
<b>Net Width [mm]</b>	800	<b>Basin volume [l]</b>	18
<b>Net Depth [mm]</b>	900	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	900	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	100.00	<b>Basket dimensions [mm x mm x mm]</b>	210 x 450 x 150
<b>Power electric [kW]</b>	0.005	<b>Ratio power/volume [kW/l]</b>	0.83
<b>Loading</b>	230 V / 1N - 50 Hz	<b>Production of fries [kg/h]</b>	30
<b>Power gas [kW]</b>	30.000		

# Technical data sheet

Technical drawing

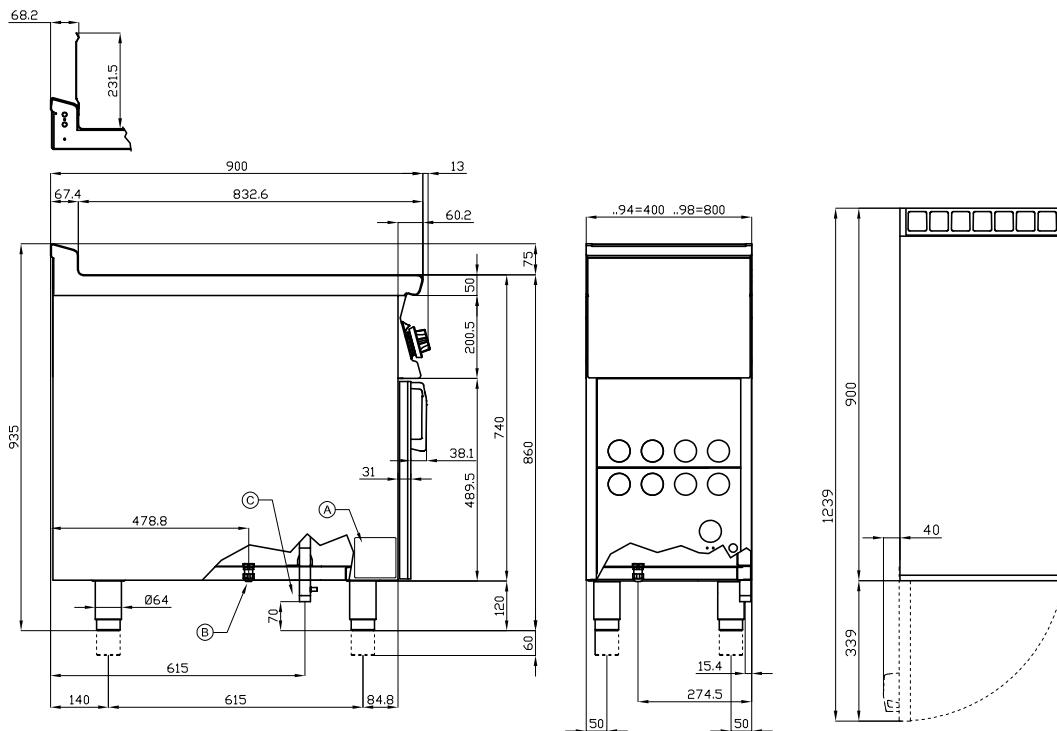


Gas fryer 2 baskets 0,83 kW/l, 18+18 l on cabinet

Model

SAP Code

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

# Technical data sheet

## Product benefits



### Gas fryer 2 baskets 0,83 kW/l, 18+18 l on cabinet

Model

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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

# Technical data sheet

Technical parameters



Gas fryer 2 baskets 0,83 kW/l, 18+18 l on cabinet

Model

SAP Code

00000814

**1. SAP Code:**

00000814

**2. Net Width [mm]:**

800

**3. Net Depth [mm]:**

900

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

100.00

**6. Gross Width [mm]:**

830

**7. Gross depth [mm]:**

970

**8. Gross Height [mm]:**

1110

**9. Gross Weight [kg]:**

116.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

0.005

**13. Loading:**

230 V / 1N - 50 Hz

**14. Power gas [kW]:**

30.000

**15. Ignition:**

Electric

**16. Type of gas:**

Natural gas, propane butane

**17. Protection of controls:**

IPX5

**18. Device color:**

Stainless steel

**19. Material:**

Stainless steel

**20. Indicators:**

operation and warm-up

**21. Worktop type:**

Molded - comfortable cleaning maintenance

**22. Worktop material:**

Stainless steel

**23. Basin volume [l]:**

18

**24. Basin dimensions [mm x mm x mm]:**

240 x 510 x 440

**25. Maximum device temperature [°C]:**

190

**26. Minimum device temperature [°C]:**

50

**27. Safety thermocouple:**

Yes

**28. Adjustable feet:**

Yes

# Technical data sheet

Technical parameters



Gas fryer 2 baskets 0,83 kW/l, 18+18 l on cabinet

Model

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**29. Heating element material:**

AISI 304

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

0.83

**30. Number of baskets:**

2

**35. Production of fries [kg/h]:**

30

**31. Number of basins:**

2

**36. Drain type:**

Trough the cabinet

**32. Basket dimensions [mm x mm x mm]:**

210 x 450 x 150

**37. Drain:**

Yes

**33. Basin material:**

AISI 304 - High quality stainless steel