

# Technical data sheet



## Product features

<b>Model</b>	<b>SAP Code</b>	00000895
FE 1010 T	<b>A group of articles - web</b>	Fryers and French Fries Holders



- Basin volume [l]: 11
- Drain type: On the front panel
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 2

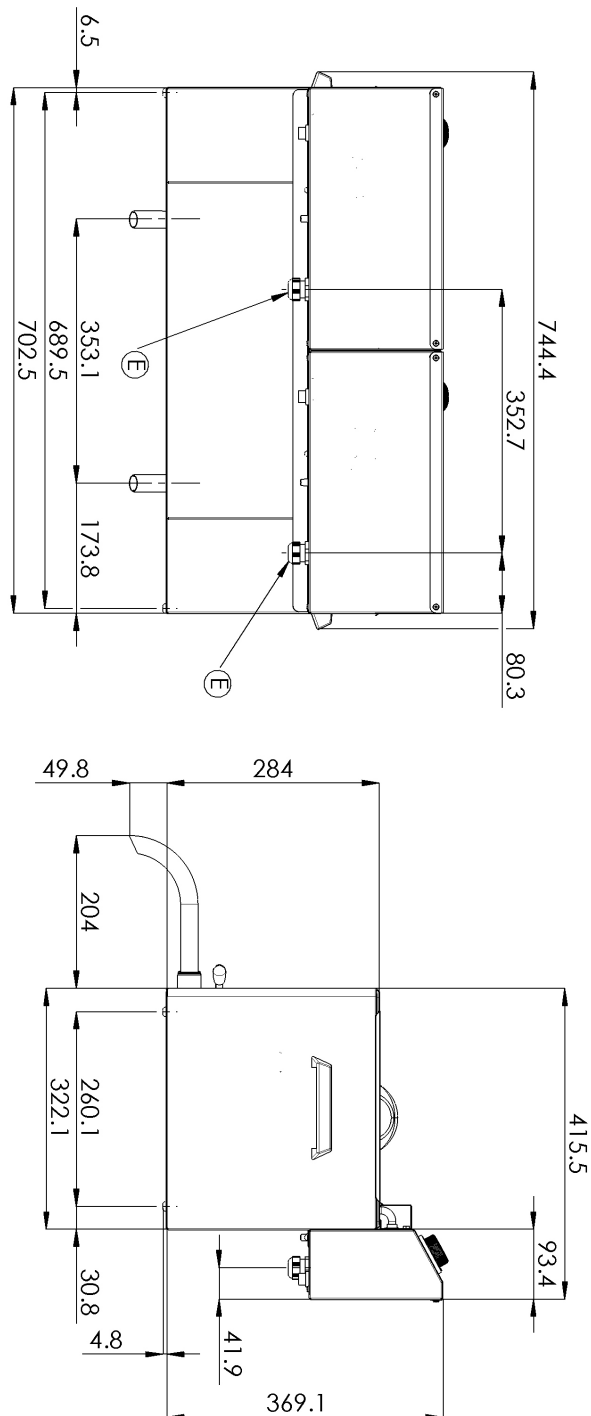
<b>SAP Code</b>	00000895	<b>Power electric [kW]</b>	16.200
<b>Net Width [mm]</b>	0	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Depth [mm]</b>	440	<b>Basin volume [l]</b>	11
<b>Net Height [mm]</b>	381	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	22.00		

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Technical drawing

<b>Model</b>	<b>SAP Code</b>	00000895
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- 1 All-stainless design**

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 IPX4**

maintenance-free system  
resistance to splash water  
long life

  - savings on service interventions
  - easy cleaning and maintenance of equipment
- 3 Effective cold zone**

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

  - longer oil life
  - easy access and maintenance
- 4 Removable heating element**

longer lifetime  
easy access

  - fully removable electric box with heating element for convenient cleaning and servicing
  - easy access even to corners and time saving
- 5 Removable container**

stainless steel container with handles

  - easier cleaning and handling
  - dishwasher safe
- 6 Manipulation**

easy portability

  - flexibility in the kitchen, can be used for banquets
- 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

<b>Model</b>	<b>SAP Code</b>	00000895
FE 1010 T	<b>A group of articles - web</b>	Fryers and French Fries Holders

**1. SAP Code:**

00000895

**2. Article group:**

Fryers

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

0

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

440

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

381

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

22.00

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

515

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

750

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

440

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

24.00

**11. Device type:**

Electric unit

**12. Construction type of device:**

Table top

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

16.200

**14. Loading:**

400 V / 3N - 50 Hz

**15. Ignition:**

Electric

**16. Protection of controls:**

IPX4

**17. Material:**

Stainless steel

**18. Indicators:**

operation and warm-up

**19. Worktop material:**

AISI 304

**20. Worktop Thickness [mm]:**

0.80

**21. Standard equipment for device:**

lid and basket

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

11

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

190

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

50

**25. Safety thermostat up to x ° C:**

235

**26. Adjustable feet:**

Yes

**27. Heating element material:**

AISI 304

**28. Number of baskets:**

2

**29. Heating element construction:**

Large surface area coiled heating element to extend its life and heat the oil bath evenly

**30. Drain type:**

On the front panel

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**31. Drain:**

Yes

**32. Heating location:**

Inside the tank