

# Technical data sheet



## Product features

### Electric fryer 2 baskets 0,96 kW/l, 13+13 l without cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110051
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- Basin volume [l]: 13+13
- Drain type: On the front panel
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 280 x 295 x 100

<b>SAP Code</b>	00110051	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Basin volume [l]</b>	13+13
<b>Net Depth [mm]</b>	700	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	330	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	40.00	<b>Basket dimensions [mm x mm x mm]</b>	280 x 295 x 100
<b>Power electric [kW]</b>	25.000	<b>Ratio power/volume [kW/l]</b>	0.96

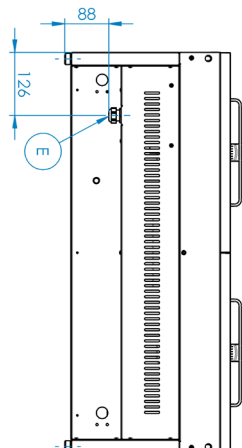
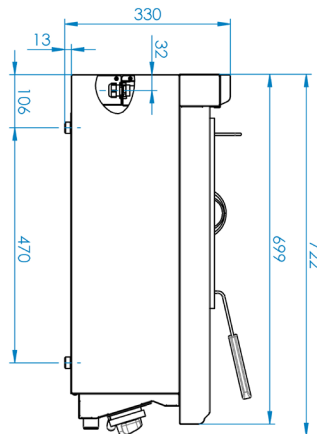
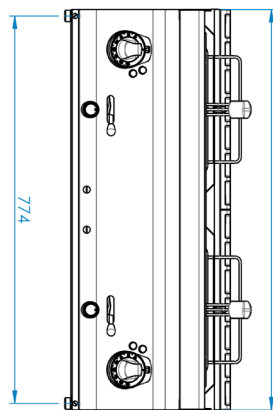
# Technical data sheet



Technical drawing

Electric fryer 2 baskets 0,96 kW/l, 13+13 l without cabinet 400 V

Model	SAP Code	00110051
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# Technical data sheet



## Product benefits

### Electric fryer 2 baskets 0,96 kW/l, 13+13 l without cabinet 400 V

Model

SAP Code

00110051

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 IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### Drain valve 3/4" in the front part of the device with a safety lock against self-draining

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

#### High power consumption/l

quick run-up to operating temperature after inserting the product

- food is not soaked in oil, tastes better and is ready sooner
- more production

# Technical data sheet



## Technical parameters

### Electric fryer 2 baskets 0,96 kW/l, 13+13 l without cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110051
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**1. SAP Code:**

00110051

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

800

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

700

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

330

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

40.00

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

840

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

800

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

500

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

52.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

25.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Device color:**

Stainless steel

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

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

1.20

**20. Device heating type:**

Direct

**21. Standard equipment for device:**

lid and basket

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

13+13

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

300 x 336 x 200

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

190

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

50

**26. Safety thermostat:**

Yes

**27. Adjustable feet:**

Yes

**28. Heating element material:**

AISI 304

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Technical parameters

Electric fryer 2 baskets 0,96 kW/l, 13+13 l without cabinet 400 V

Model

SAP Code

00110051

**29. Number of baskets:**

2

**30. Number of basins:**

2

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

280 x 295 x 100

**32. Basin material:**

AISI 304 - High quality stainless steel

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

0.96

**34. Drain type:**

On the front panel

**35. Drain:**

Yes

**36. Heating location:**

Inside the tank