Technical data sheet

Product features

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V		
Model	**SAP Code**	00110052

- Basin volume [l]: 17
- Drain type: Trough the cabinet
- 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
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 300 x 120

SAP Code	00110052	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	400	**Basin volume [l]**	17
Net Depth [mm]	700	**Number of basins**	1
Net Height [mm]	900	**Number of baskets**	1
Net Weight [kg]	45.00	**Basket dimensions [mm x mm x mm]**	280 x 300 x 120
Power electric [kW]	13.500	**Ratio power/volume [kW/l]**	0.80

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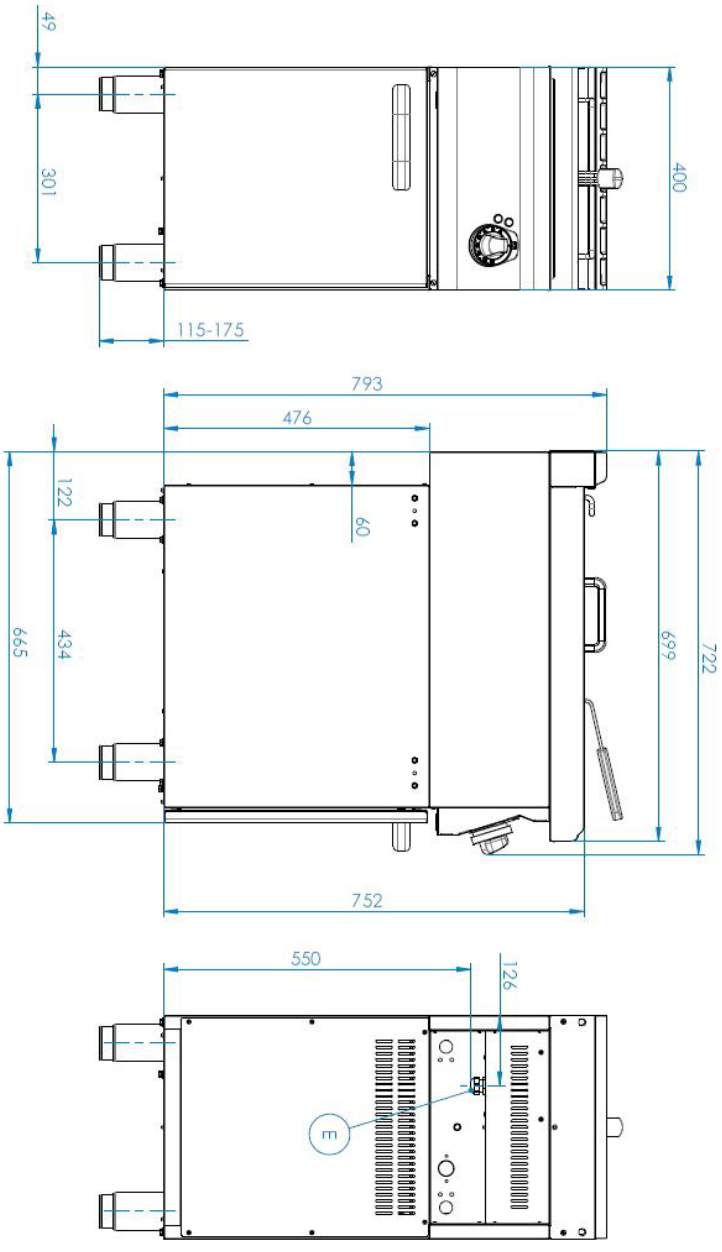
Technical data sheet

Technical drawing

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V		
Model	**SAP Code**	00110052



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Product benefits

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V		
Model	**SAP Code**	00110052

1

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

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

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

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

- 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

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Technical data sheet

Technical parameters

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V		
Model	**SAP Code**	00110052

1. **SAP Code:**
   00110052
2. **Article group:**
   RF-Line 700
3. **Net Width [mm]:**
   400
4. **Net Depth [mm]:**
   700
5. **Net Height [mm]:**
   900
6. **Net Weight [kg]:**
   45.00
7. **Gross Width [mm]:**
   440
8. **Gross depth [mm]:**
   800
9. **Gross Height [mm]:**
   975
10. **Gross Weight [kg]:**
    52.30
11. **Device type:**
    Electric unit
12. **Construction type of device:**
    With substructure
13. **Power electric [kW]:**
    13.500
14. **Loading:**
    400 V / 3N - 50 Hz
15. **Ignition:**
    Electric
16. **Protection of controls:**
    IPX4
17. **Device color:**
    Stainless steel
18. **Material:**
    AISI 304 top plate, AISI 430 cladding
19. **Worktop type:**
    Molded - comfortable cleaning maintenance
20. **Worktop material:**
    AISI 304
21. **Worktop Thickness [mm]:**
    1.20
22. **Device heating type:**
    Direct
23. **Standard equipment for device:**
    lid and basket
24. **Basin volume [l]:**
    17
25. **Basin dimensions [mm x mm x mm]:**
    300 x 342 x 244
26. **Maximum device temperature [°C]:**
    190
27. **Minimum device temperature [°C]:**
    50
28. **Safety thermostat:**
    Yes

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Technical data sheet

Technical parameters

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V		
Model	**SAP Code**	00110052

29. Adjustable feet:
Yes

30. Heating element material:
AISI 304

31. Number of baskets:
1

32. Number of basins:
1

33. Basket dimensions [mm x mm x mm]:
280 x 300 x 120

34. Basin material:
AISI 304 - High quality stainless steel

35. Ratio power/volume [kW/l]:
0.80

36. Drain type:
Trough the cabinet

37. Drain:
Yes

38. Heating location:
Inside the tank

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