

Technical data sheet



Product features

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model	SAP Code	00000952
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- Basin volume [l]: 8
- 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
- Basket dimensions [mm x mm x mm]: 210 x 235 x 100

SAP Code	00000952	Power electric [kW]	12.000
Net Width [mm]	658	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Basin volume [l]	8
Net Height [mm]	290	Number of baskets	2
Net Weight [kg]	16.00	Basket dimensions [mm x mm x mm]	210 x 235 x 100

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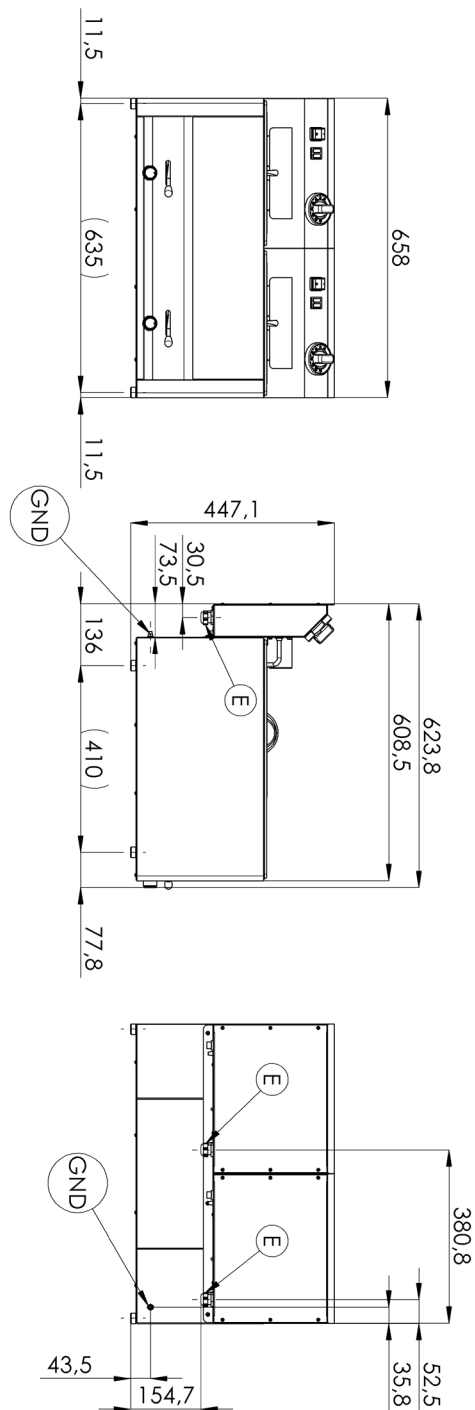
Technical drawing

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00000952



Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

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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
 - 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

Drain valve ¾" 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

Removable heating element

- prevents food residues from burning
- there is no change in the taste of the oil
 - fully removable electric box with heating element for convenient cleaning and servicing
 - easy access even to corners and time saving

6

Higher rear chimney

- prevention of spontaneous combustion
 - safer heat dissipation and separation of oil and ventilation from the fryer

7

2 thermostats

- safety and working thermostat
 - traffic safety
 - prevention of spontaneous combustion
 - Prevention of oil flashover

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Technical parameters

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model	SAP Code	00000952
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1. SAP Code:

00000952

2. Article group:

RF-Line 600

3. Net Width [mm]:

658

4. Net Depth [mm]:

609

5. Net Height [mm]:

290

6. Net Weight [kg]:

16.00

7. Gross Width [mm]:

725

8. Gross depth [mm]:

710

9. Gross Height [mm]:

540

10. Gross Weight [kg]:

18.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

12.000

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]:

8

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

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

210 x 235 x 100

32. Drain:

Yes

30. Heating element construction:

Large surface area coiled heating element for extended service life and even heating of the oil bath

33. Heating location:

Inside the tank

31. Drain type:

On the front panel