

Technical data sheet

Product features



Gas fryer 0,72 kW/l, 13 l on cabinet

Model	SAP Code	00006825
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- Basin volume [l]: 13
- Drain type: Trough the cabinet
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Piezo+večný plamen
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 210 x 300 x 120

SAP Code	00006825	Basin volume [l]	13
Net Width [mm]	400	Number of basins	1
Net Depth [mm]	705	Number of baskets	1
Net Height [mm]	900	Basket dimensions [mm x mm x mm]	210 x 300 x 120
Net Weight [kg]	51.00	Ratio power/volume [kW/l]	0.72
Power gas [kW]	9.300	Production of fries [kg/h]	10
Type of gas	Natural gas, propane butane		

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Technical drawing

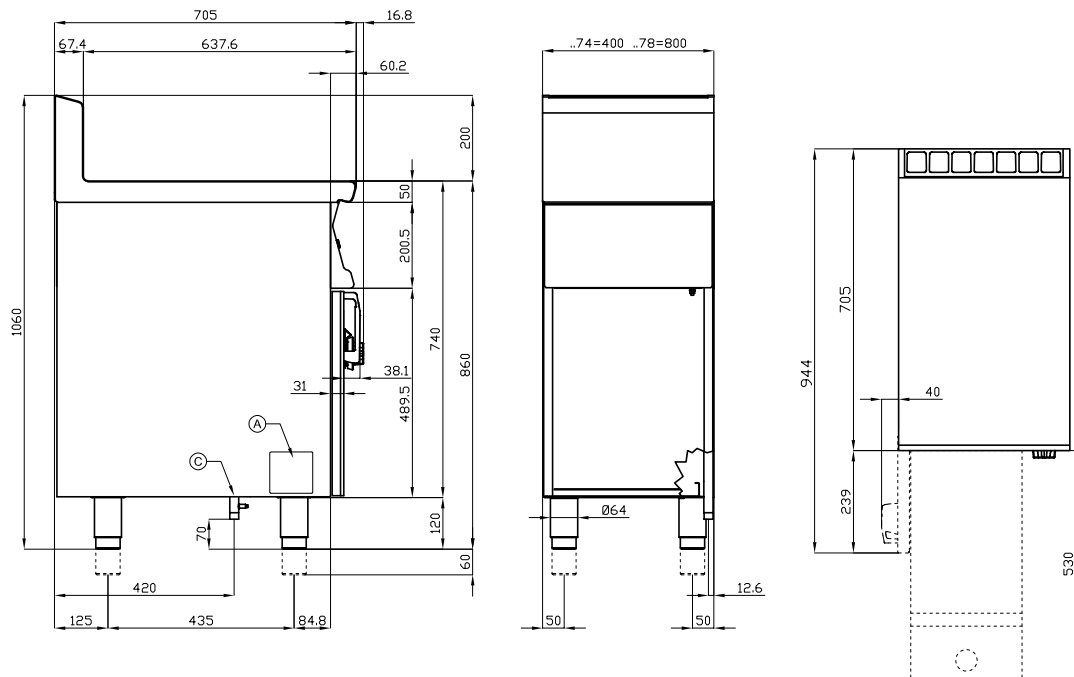


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A	Data plate	C	Gas connection	ISO 7-1 1/2" M
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Product benefits



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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

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Technical parameters



Gas fryer 0,72 kW/l, 13 l on cabinet

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00006825

1. SAP Code:

00006825

2. Net Width [mm]:

400

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

51.00

6. Gross Width [mm]:

430

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1220

9. Gross Weight [kg]:

61.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

9.300

13. Ignition:

Piezo+večný plamen

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX5

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Stainless steel

20. Standard equipment for device:

lid and basket

21. Basin volume [l]:

13

22. Basin dimensions [mm x mm x mm]:

240 x 350 x 380

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Power control type:

knob control

26. Service accessibility:

Trough the frontal panel

27. Safety element:

safety element – thermocouple
outlet safety fuse

28. Safety thermocouple:

Yes

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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]:

210 x 300 x 120

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

0.72

35. Production of fries [kg/h]:

10

36. Heating element construction:

AISI 304 swivel heating element allows easy cleaning of the pan

37. Drain type:

Trough the cabinet

38. Drain:

Yes

39. Safety drain:

Yes