

# Technical data sheet

## Product features



### Gas fryer 2 baskets 0,92 kW/l, 13+13 l without cabinet

<b>Model</b>	<b>SAP Code</b>	00000809
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- Basin volume [l]: 13
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Piezo+veĀnĀ plamen
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 280 x 290 x 100

<b>SAP Code</b>	00000809	<b>Basin volume [l]</b>	13
<b>Net Width [mm]</b>	800	<b>Number of basins</b>	2
<b>Net Depth [mm]</b>	705	<b>Number of baskets</b>	2
<b>Net Height [mm]</b>	280	<b>Basket dimensions [mm x mm x mm]</b>	280 x 290 x 100
<b>Net Weight [kg]</b>	70.00	<b>Ratio power/volume [kW/l]</b>	0.92
<b>Power gas [kW]</b>	24.000	<b>Production of fries [kg/h]</b>	20
<b>Type of gas</b>	Natural gas, propane butane		

# Technical data sheet

Technical drawing

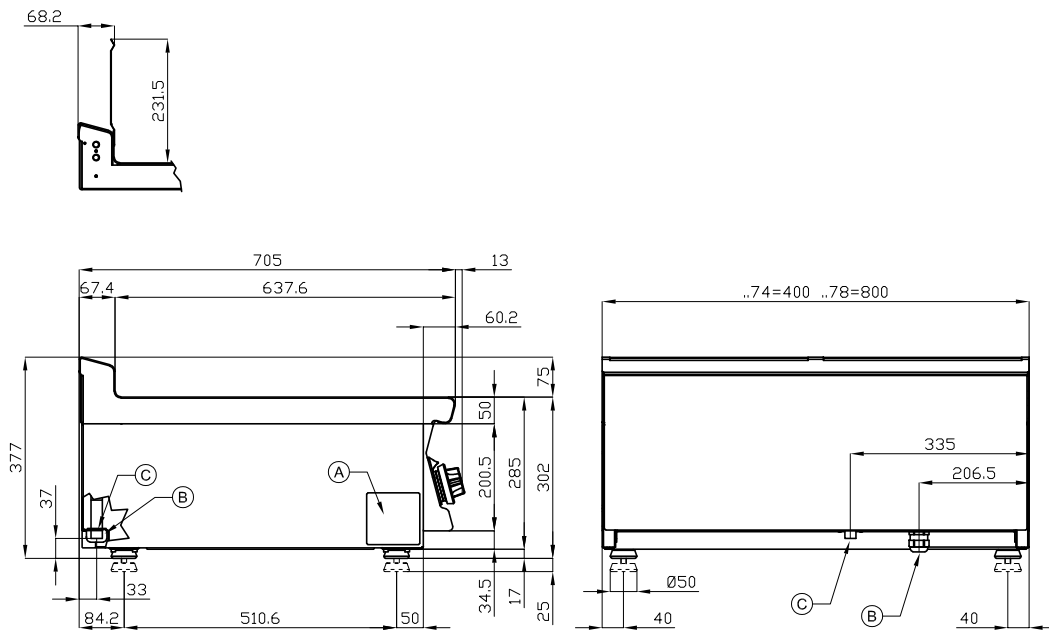


Gas fryer 2 baskets 0,92 kW/l, 13+13 l without cabinet

Model

SAP Code

00000809



A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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# Technical data sheet

## Product benefits



### Gas fryer 2 baskets 0,92 kW/l, 13+13 l without cabinet

Model

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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
- easier and faster operation

2

#### 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

3

#### Drain valve "A" 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

#### 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

# Technical data sheet

Technical parameters



## Gas fryer 2 baskets 0,92 kW/l, 13+13 l without cabinet

Model

SAP Code

00000809

**1. SAP Code:**

00000809

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

800

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

705

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

280

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

70.00

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

830

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

770

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

540

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

81.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

Table top

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

24.000

**13. Ignition:**

Piezo+veÄŤnÄŤ 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:**

2x lids and 2x baskets included in the package - you can also buy baskets in other sizes  
2x container

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

13

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

315 x 345 x 225

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

190

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

50

**25. Power control type:**

knob control

**26. Service accessibility:**

Trough the frontal panel

# Technical data sheet

Technical parameters



Gas fryer 2 baskets 0,92 kW/l, 13+13 l without cabinet

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**27. Safety element:**

safety element "thermocouple"  
outlet safety fuse

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

0.92

**28. Safety thermocouple:**

Yes

**35. Production of fries [kg/h]:**

20

**29. Adjustable feet:**

Yes

**36. Heating element construction:**

AISI 304 swivel heating element allows easy  
cleaning of the pan

**30. Heating element material:**

AISI 304

**37. Drain type:**

On the front panel

**31. Number of baskets:**

2

**38. Drain:**

Yes

**32. Number of basins:**

2

**39. Safety drain:**

Yes

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

280 x 290 x 100