

# Technical data sheet

## Product features



### Gas fryer 0,75 kW/l, 18 l on cabinet

<b>Model</b>	<b>SAP Code</b>	00000800
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- Basin volume [l]: 18
- 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+veĀnĀ plamen
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 300 x 330 x 120

<b>SAP Code</b>	00000800	<b>Basin volume [l]</b>	18
<b>Net Width [mm]</b>	400	<b>Number of basins</b>	1
<b>Net Depth [mm]</b>	705	<b>Number of baskets</b>	1
<b>Net Height [mm]</b>	900	<b>Basket dimensions [mm x mm x mm]</b>	300 x 330 x 120
<b>Net Weight [kg]</b>	56.00	<b>Ratio power/volume [kW/l]</b>	0.75
<b>Power gas [kW]</b>	13.500	<b>Production of fries [kg/h]</b>	15
<b>Type of gas</b>	Natural gas, propane butane		

# Technical data sheet

Technical drawing

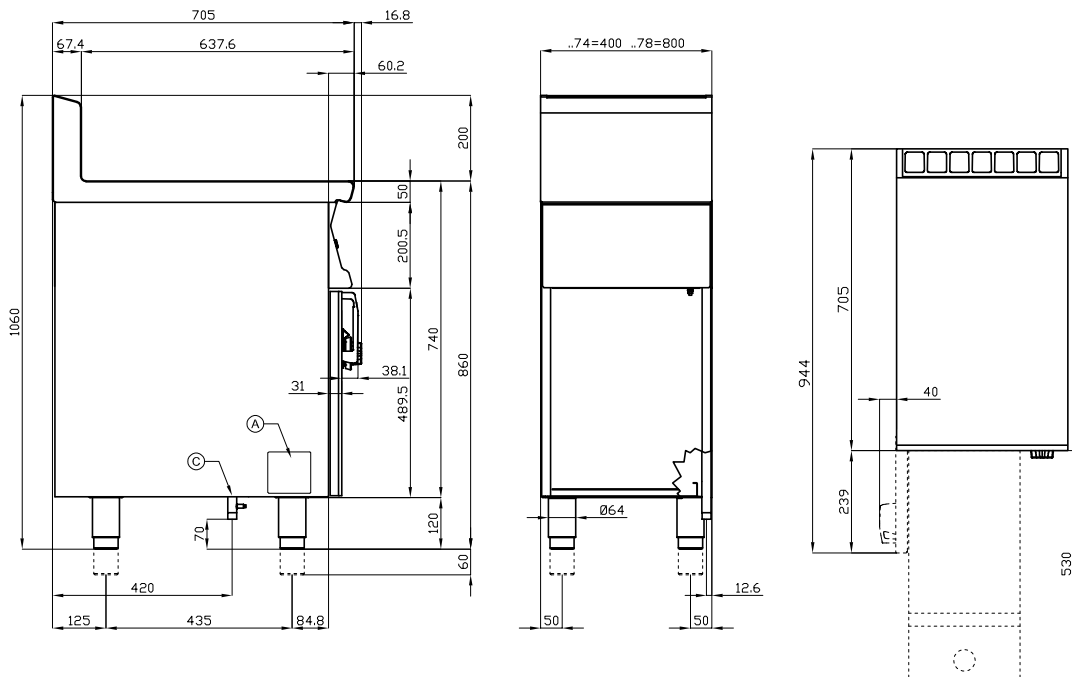


Gas fryer 0,75 kW/l, 18 l on cabinet

Model

SAP Code

00000800



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

## Product benefits



### Gas fryer 0,75 kW/l, 18 l on cabinet

Model

SAP Code

00000800

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 IPX4

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

#### Rotating heating element

longer lifetime  
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

# Technical data sheet

## Technical parameters



### Gas fryer 0,75 kW/l, 18 l on cabinet

**Model**

**SAP Code**

00000800

**1. SAP Code:**

00000800

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

400

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

705

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

900

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

56.00

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

430

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

770

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

1220

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

66.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

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

13.500

**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:**

lid and basket

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

18

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

330 x 380 x 380

**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

**27. Safety element:**

safety element ÄŤ thermocouple  
outlet safety fuse

**28. Safety thermocouple:**

Yes

# Technical data sheet

Technical parameters



Gas fryer 0,75 kW/l, 18 l on cabinet

Model

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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]:**

300 x 330 x 120

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

0.75

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

15

**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