

# Technical data sheet

## Product features



### Gas fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet

<b>Model</b>	<b>SAP Code</b>	00000819
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- Basin volume [l]: 8
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 50
- Minimum device temperature [°C]: 190
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Ignition: Piezo+veřn plamen
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 200 x 240 x 90

<b>SAP Code</b>	00000819	<b>Basin volume [l]</b>	8
<b>Net Width [mm]</b>	600	<b>Number of basins</b>	2
<b>Net Depth [mm]</b>	600	<b>Number of baskets</b>	2
<b>Net Height [mm]</b>	280	<b>Basket dimensions [mm x mm x mm]</b>	200 x 240 x 90
<b>Net Weight [kg]</b>	41.00	<b>Ratio power/volume [kW/l]</b>	0.75
<b>Power gas [kW]</b>	12.000	<b>Production of fries [kg/h]</b>	16
<b>Type of gas</b>	Natural gas, propane butane		

# Technical data sheet

Technical drawing

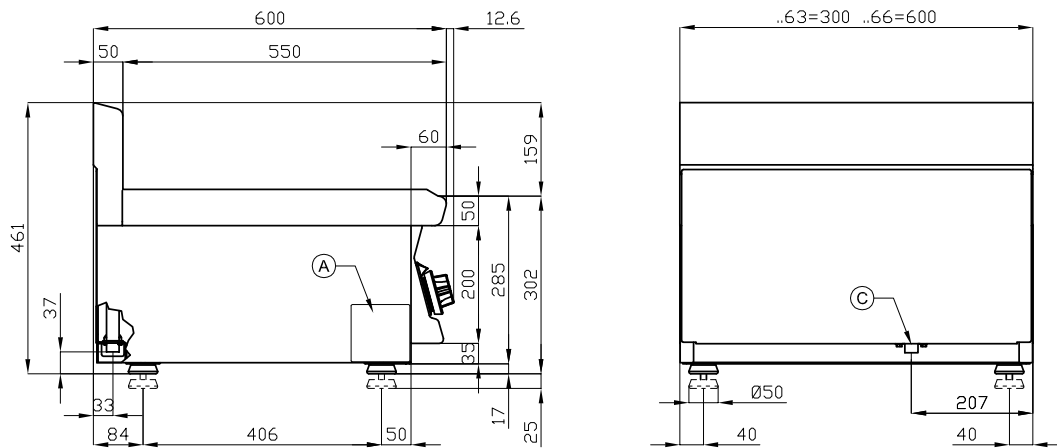


Gas fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet

Model

SAP Code

00000819



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 0,75 kW/l, 8+8 l without cabinet

Model

SAP Code

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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 IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

4

#### Drain valve in the front part of the device with a safety lock against self-draining

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 2 baskets 0,75 kW/l, 8+8 l without cabinet

Model

SAP Code

00000819

**1. SAP Code:**

00000819

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

600

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

600

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

280

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

41.00

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

630

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

690

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

610

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

48.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

Table top

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

12.000

**13. Ignition:**

Piezo+veřn plamen

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX5

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

AISI 304

**20. Worktop Thickness [mm]:**

1.00

**21. Device heating type:**

Direct

**22. Standard equipment for device:**

lid and basket

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

8

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

220 x 275 x 220

**25. Device capacity [l]:**

8.00

**26. Maximum device temperature [C]:**

50

**27. Minimum device temperature [C]:**

190

**28. Power control type:**

knob control

# Technical data sheet

Technical parameters



Gas fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet

Model

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**29. Service accessibility:**

Trough the frontal panel

**30. Safety element:**

thermocouple

**31. Adjustable feet:**

Yes

**32. Heating element material:**

AISI 304

**33. Number of baskets:**

2

**34. Number of basins:**

2

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

200 x 240 x 90

**36. Basin material:**

AISI 304 - High quality stainless steel

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

0.75

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

16

**39. Drain type:**

On the front panel

**40. Drain:**

Yes

**41. Safety drain:**

Yes

**42. Heating location:**

Inside the tank