

# Technical data sheet



## Product features

### Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00012294
--------------	-----------------	----------



- Basin volume [l]: 17
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Number of baskets: 2

<b>SAP Code</b>	00012294	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	800	<b>Basin volume [l]</b>	17
<b>Net Depth [mm]</b>	900	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	900	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	94.00	<b>Ratio power/volume [kW/l]</b>	0.80
<b>Power electric [kW]</b>	27.000		

# Technical data sheet



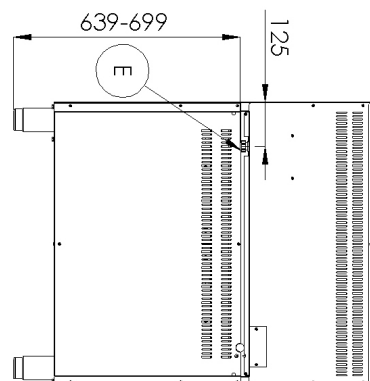
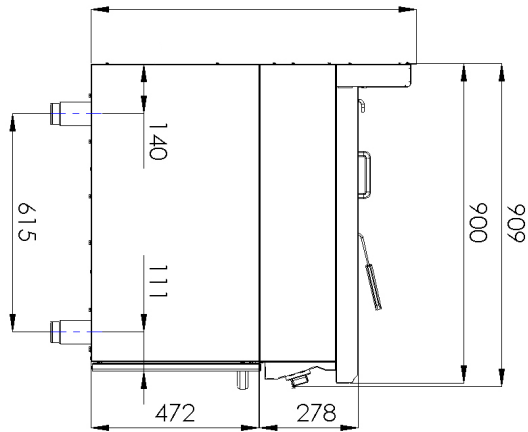
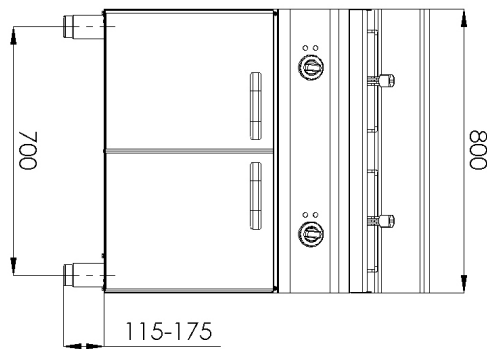
Technical drawing

Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet 400 V

Model

SAP Code

00012294



# Technical data sheet



## Product benefits

### Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet 400 V

Model

SAP Code

00012294

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 IPX4

maintenance-free system  
resistance to splash water  
long life

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

3

#### Outlet into a removable collector in the base with a sieve against coarse dirt

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

#### High power consumption/l

quick run-up to operating temperature after  
inserting the product

- food is not soaked in oil, tastes better and is ready sooner
- more production

# Technical data sheet



## Technical parameters

### Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00012294
--------------	-----------------	----------

**1. SAP Code:**

00012294

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

800

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

900

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

900

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

94.00

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

840

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

970

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

1160

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

112.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

27.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Indicators:**

operation and warm-up

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

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

1.50

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

17

**21. Maximum device temperature [°C]:**

190

**22. Minimum device temperature [°C]:**

50

**23. Safety thermostat:**

Yes

**24. Safety thermostat up to x ° C:**

230

**25. Adjustable feet:**

Yes

**26. Heating element material:**

AISI 304

**27. Number of baskets:**

2

**28. False bottom:**

Yes

# Technical data sheet



Technical parameters

Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet 400 V

Model

SAP Code

00012294

**29. Number of basins:**

2

**32. Heating element construction:**

Swivel

**30. Basin material:**

AISI 304 - High quality stainless steel

**33. Drain:**

Yes

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

0.80

**34. Heating location:**

Inside the tank