

Technical data sheet

Product features



Electric fryer 18 l electronic 7" TouchScreen, filtration, lifter for baskets

Model	SAP Code	00014418
--------------	-----------------	----------



- Basin volume [l]: 18
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 135x290x150

SAP Code	00014418	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	18
Net Depth [mm]	900	Number of basins	1
Net Height [mm]	900	Number of baskets	2
Net Weight [kg]	80.00	Basket dimensions [mm x mm x mm]	135x290x150
Power electric [kW]	16.550	Production of fries [kg/h]	27

Technical data sheet

Technical parameters



Electric fryer 18 l electronic 7" TouchSreen, filtration, lifter for baskets

Model

SAP Code

00014418

1. SAP Code:

00014418

2. Article group:

Fryers

3. Net Width [mm]:

400

4. Net Depth [mm]:

900

5. Net Height [mm]:

900

6. Net Weight [kg]:

80.00

7. Gross Width [mm]:

430

8. Gross depth [mm]:

970

9. Gross Height [mm]:

1110

10. Gross Weight [kg]:

89.00

11. Device type:

Electric unit

12. Construction type of device:

With substructure

13. Power electric [kW]:

16.550

14. Loading:

400 V / 3N - 50 Hz

15. Protection of controls:

IPX5

16. Device color:

Stainless steel

17. Material:

AISI 304

18. Indicators:

operation and warm-up

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Basin volume [l]:

18

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

310x340x330

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Safety thermostat:

Yes

25. Adjustable feet:

Yes

26. Heating element material:

AISI 304

27. Number of baskets:

2

28. Number of basins:

1

Technical data sheet

Technical parameters



Electric fryer 18 l electronic 7" TouchSreen, filtration, lifter for baskets

Model

SAP Code

00014418

29. Basket dimensions [mm x mm x mm]:

135x290x150

32. Drain type:

Trough the cabinet

30. Basin material:

AISI 304 - High quality stainless steel

33. Drain:

Yes

31. Production of fries [kg/h]:

27