

# Technical data sheet

## Product features



### Electric fryer 0,89 kW/l, 18 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00000799
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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: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 290 x 150

<b>SAP Code</b>	00000799	<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>	280 x 290 x 150
<b>Net Weight [kg]</b>	52.00	<b>Ratio power/volume [kW/l]</b>	0.89
<b>Power electric [kW]</b>	15.900	<b>Production of fries [kg/h]</b>	15
<b>Loading</b>	400 V / 3N - 50 Hz		

# Technical data sheet

Technical drawing

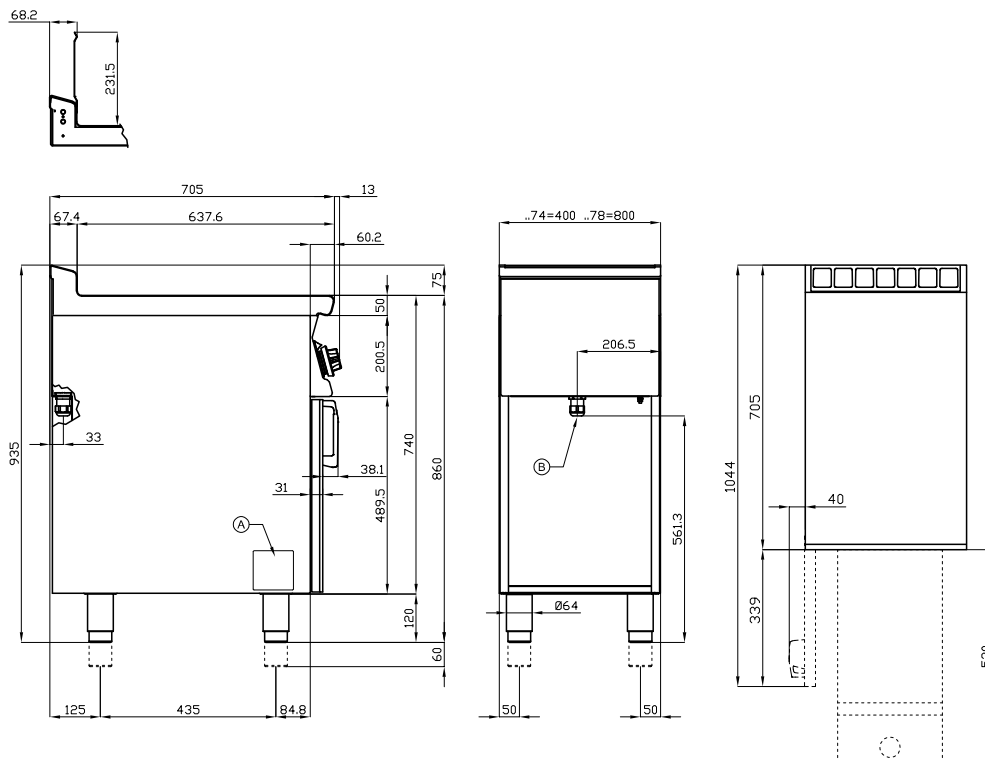


Electric fryer 0,89 kW/l, 18 l on cabinet 400 V

Model

SAP Code

00000799



A	Data plate	B	Electrical connection
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# Technical data sheet

## Product benefits



### Electric fryer 0,89 kW/l, 18 l on cabinet 400 V

Model

SAP Code

00000799

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

#### 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
- stable cold zone under all conditions

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

8

#### 2 thermostats

safety and working thermostat

- traffic safety
- prevention of spontaneous combustion
- Prevention of oil flashover

# Technical data sheet

Technical parameters



Electric fryer 0,89 kW/l, 18 l on cabinet 400 V

Model

SAP Code

00000799

**1. SAP Code:**

00000799

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

400

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

705

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

900

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

52.00

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

430

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

770

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

1110

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

57.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

15.900

**13. Loading:**

400 V / 3N - 50 Hz

**14. Ignition:**

Electric

**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]:**

310 x 340 x 330

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

190

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

50

**25. Power control type:**

knob control

**26. Safety element:**

safety element "thermocouple"  
outlet safety fuse

**27. Safety thermostat:**

Yes

**28. Adjustable feet:**

Yes

# Technical data sheet

Technical parameters



Electric fryer 0,89 kW/l, 18 l on cabinet 400 V

Model

SAP Code

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**29. Heating element material:**

AISI 304

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

15

**30. Number of baskets:**

1

**35. Heating element construction:**

AISI 304 swivel heating element allows easy cleaning of the pan

**31. Number of basins:**

1

**36. Drain type:**

Trough the cabinet

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

280 x 290 x 150

**37. Drain:**

Yes

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

0.89

**38. Safety drain:**

Yes