

Technical data sheet



Product features

Model	SAP Code	00110055
FE 70/80 G	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 15+15
- Drain type: Trough the cabinet
- 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
- Ignition: Piezo
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 280 x 295 x 100

SAP Code	00110055	Type of gas	Natural gas, propane butane
Net Width [mm]	800	Basin volume [l]	15+15
Net Depth [mm]	700	Number of basins	2
Net Height [mm]	1060	Number of baskets	2
Net Weight [kg]	71.00	Basket dimensions [mm x mm x mm]	280 x 295 x 100
Power gas [kW]	24.000	Ratio power/volume [kW/l]	0.80

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Product benefits

Model	SAP Code	00110055
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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

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

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Technical parameters

Model	SAP Code	00110055
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1. SAP Code:

00110055

2. Article group:

RF-Line 700

3. Net Width [mm]:

800

4. Net Depth [mm]:

700

5. Net Height [mm]:

1060

6. Net Weight [kg]:

71.00

7. Gross Width [mm]:

840

8. Gross depth [mm]:

820

9. Gross Height [mm]:

1182

10. Gross Weight [kg]:

85.00

11. Device type:

Gas unit

12. Construction type of device:

With substructure

13. Power gas [kW]:

24.000

14. Ignition:

Piezo

15. Type of gas:

Natural gas, propane butane

16. Protection of controls:

IPX4

17. Device color:

Stainless steel

18. Material:

AISI 304 top plate, AISI 430 cladding

19. Worktop type:

Molded - comfortable cleaning maintenance

20. Worktop material:

AISI 304

21. Worktop Thickness [mm]:

1.20

22. Device heating type:

Direct

23. Standard equipment for device:

lid and basket

24. Basin volume [l]:

15+15

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

300 x 342 x 244

26. Maximum device temperature [°C]:

190

27. Minimum device temperature [°C]:

50

28. Safety thermostat:

Yes

29. Adjustable feet:

Yes

30. Heating element material:

AISI 304

31. Number of baskets:

2

32. Number of basins:

2

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Technical parameters

Model	SAP Code	00110055
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33. Basket dimensions [mm x mm x mm]:

280 x 295 x 100

34. Basin material:

AISI 304 - High quality stainless steel

35. Ratio power/volume [kW/l]:

0.80

36. Drain type:

Trough the cabinet

37. Drain:

Yes

38. Heating location:

Inside the tank