

Technical data sheet

Product features



Gas fryer 0,75 kW/l, 8 l without cabinet

Model	SAP Code	00000826
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- Basin volume [l]: 8
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304
- Heating location: Inside the tank
- Ignition: Piezo+veĀĤnĀ” plamen
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 200x240x90

SAP Code	00000826	Basin volume [l]	8
Net Width [mm]	300	Number of basins	1
Net Depth [mm]	600	Number of baskets	1
Net Height [mm]	280	Basket dimensions [mm x mm x mm]	200x240x90
Net Weight [kg]	23.00	Ratio power/volume [kW/l]	0.75
Power gas [kW]	6.000	Production of fries [kg/h]	8
Type of gas	Natural gas, propane butane		

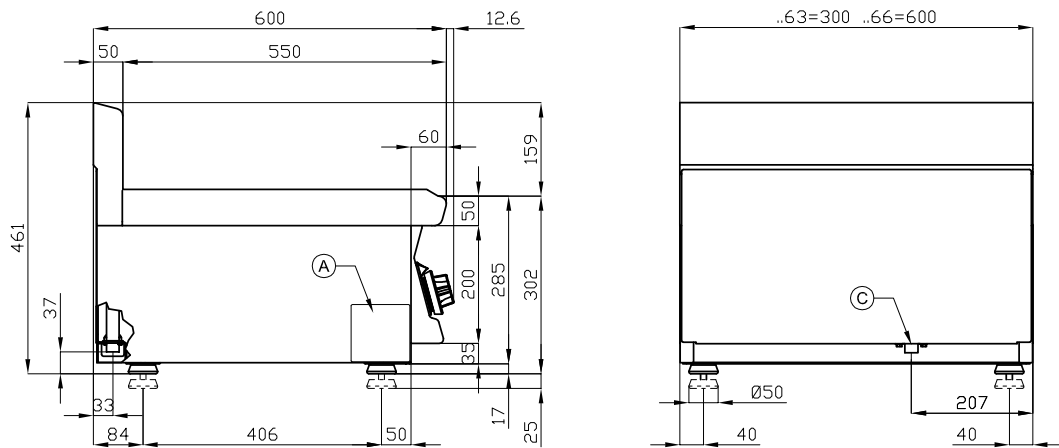
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Technical drawing



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A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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Product benefits



Gas fryer 0,75 kW/l, 8 l without cabinet

Model

SAP Code

0000826

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

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Technical parameters



Gas fryer 0,75 kW/l, 8 l without cabinet

Model

SAP Code

00000826

1. SAP Code:

00000826

2. Net Width [mm]:

300

3. Net Depth [mm]:

600

4. Net Height [mm]:

280

5. Net Weight [kg]:

23.00

6. Gross Width [mm]:

330

7. Gross depth [mm]:

690

8. Gross Height [mm]:

610

9. Gross Weight [kg]:

28.00

10. Device type:

Gas unit

11. Construction type of device:

Table top

12. Power gas [kW]:

6.000

13. Ignition:

Piezo+veřn plamen

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX5

16. Material:

AISI 304

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Basin volume [l]:

8

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

220x275x220

21. Maximum device temperature [C]:

190

22. Minimum device temperature [C]:

50

23. Service accessibility:

Trough the frontal panel

24. Safety thermocouple:

Yes

25. Safety thermostat:

Yes

26. Adjustable feet:

Yes

27. Additional information:

Studen zna pod plamenci

28. Heating element material:

AISI 304

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Technical parameters



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29. Number of baskets:

1

30. False bottom:

Yes

31. Number of basins:

1

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

200x240x90

33. Basin material:

AISI 304 - High quality stainless steel

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

0.75

35. Production of fries [kg/h]:

8

36. Heating element construction:

Tubular

37. Drain type:

On the front panel

38. Drain:

Yes

39. Safety drain:

Yes

40. Heating location:

Inside the tank