

Technical data sheet



Product features

Model	SAP Code	00110053
FE 70/40 G	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 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+večný plamen
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 280 x 295 x 100

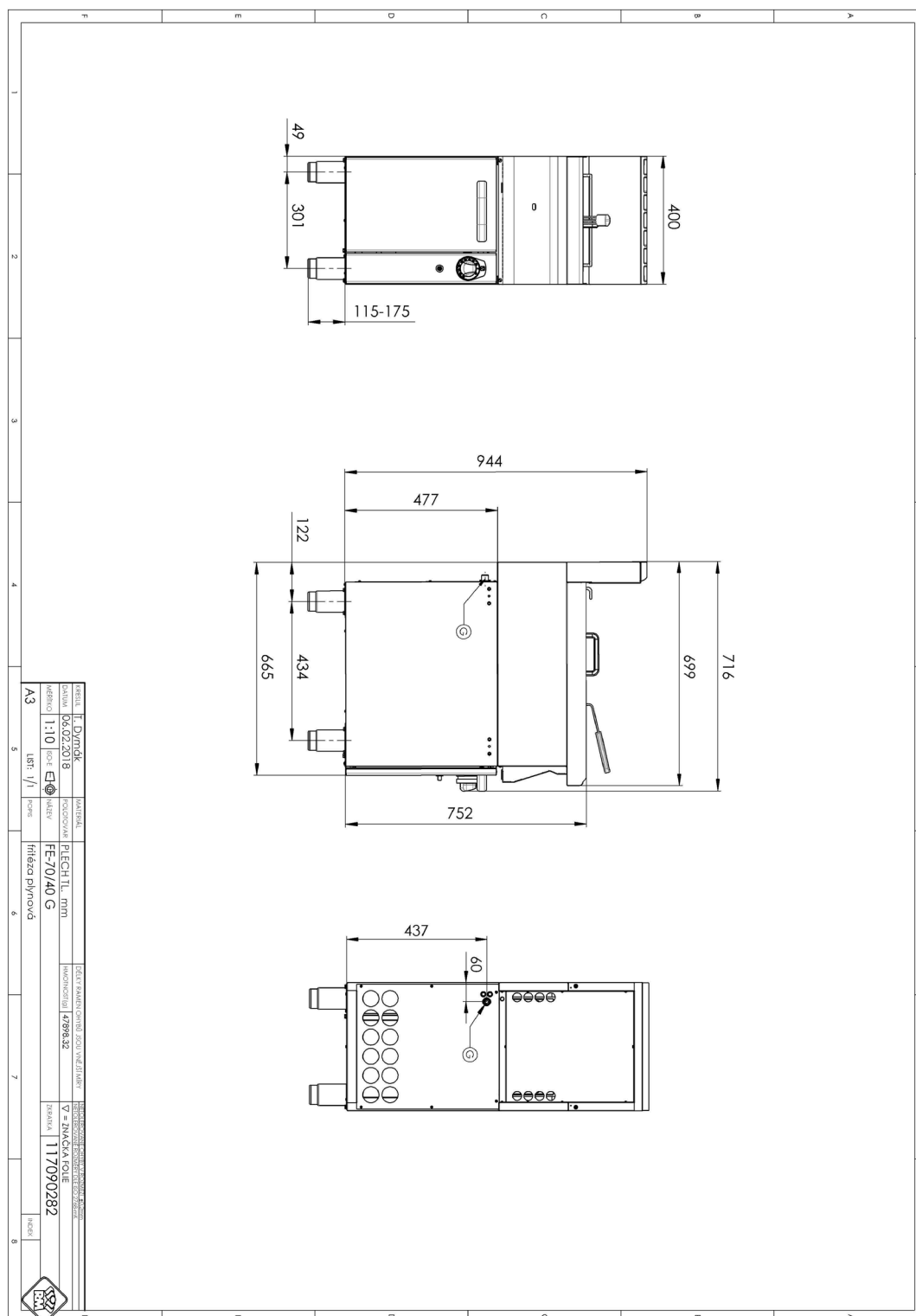
SAP Code	00110053	Type of gas	Natural gas, propane butane
Net Width [mm]	400	Basin volume [l]	15
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	1060	Number of baskets	1
Net Weight [kg]	44.00	Basket dimensions [mm x mm x mm]	280 x 295 x 100
Power gas [kW]	12.000	Ratio power/volume [kW/l]	0.80

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Technical drawing

Model FE 70/40 G	SAP Code	00110053
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Product benefits

Model	SAP Code	00110053
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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	00110053
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1. SAP Code:

00110053

2. Article group:

RF-Line 700

3. Net Width [mm]:

400

4. Net Depth [mm]:

700

5. Net Height [mm]:

1060

6. Net Weight [kg]:

44.00

7. Gross Width [mm]:

460

8. Gross depth [mm]:

820

9. Gross Height [mm]:

1182

10. Gross Weight [kg]:

52.00

11. Device type:

Gas unit

12. Construction type of device:

With substructure

13. Power gas [kW]:

12.000

14. Ignition:

Piezo+večný plamen

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

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

311 x 339 x 275

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:

1

32. Number of basins:

1

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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