

Technical data sheet

Product features



Gas fryer 2 baskets 0,8 kW/l, 25+25 l on cabinet

Model

SAP Code

00000816



- Basin volume [l]: 25
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 4
- Basket dimensions [mm x mm x mm]: 135 x 450 x 150

SAP Code	00000816	Type of gas	Natural gas, propane butane
Net Width [mm]	800	Basin volume [l]	25
Net Depth [mm]	900	Number of basins	2
Net Height [mm]	900	Number of baskets	4
Net Weight [kg]	110.00	Basket dimensions [mm x mm x mm]	135 x 450 x 150
Power electric [kW]	0.005	Ratio power/volume [kW/l]	0.80
Loading	230 V / 1N - 50 Hz	Production of fries [kg/h]	50
Power gas [kW]	40.000		

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Technical drawing

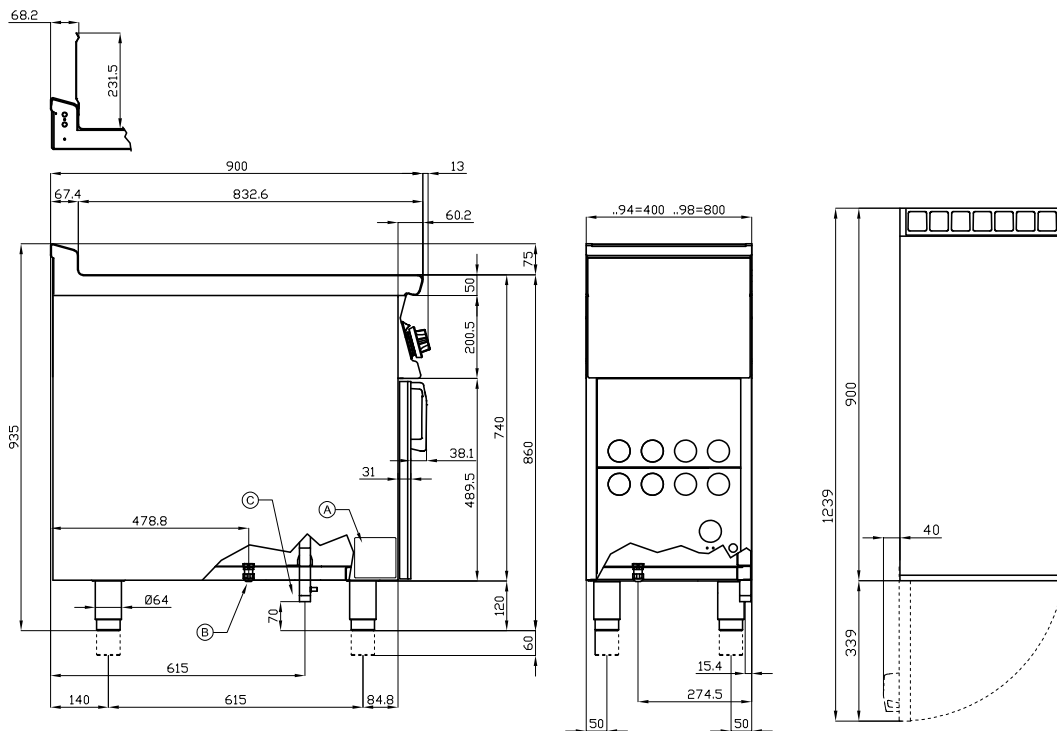


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A	Data plate		B	Electrical connection	
C	Gas connection	ISO 7-1 3/4" M			

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Product benefits



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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 IPX5

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

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



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1. SAP Code:

00000816

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

110.00

6. Gross Width [mm]:

830

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

126.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

0.005

13. Loading:

230 V / 1N - 50 Hz

14. Power gas [kW]:

40.000

15. Ignition:

Electric

16. Type of gas:

Natural gas, propane butane

17. Protection of controls:

IPX5

18. Device color:

Stainless steel

19. Material:

Stainless steel

20. Indicators:

operation and warm-up

21. Worktop type:

Molded - comfortable cleaning maintenance

22. Worktop material:

Stainless steel

23. Basin volume [l]:

25

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

310 x 510 x 440

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety thermocouple:

Yes

28. Adjustable feet:

Yes

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Technical parameters



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29. Heating element material:

AISI 304

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

0.80

30. Number of baskets:

4

35. Production of fries [kg/h]:

50

31. Number of basins:

2

36. Drain type:

Trough the cabinet

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

135 x 450 x 150

37. Drain:

Yes

33. Basin material:

AISI 304 - High quality stainless steel