

# Technical data sheet

## Product features



### Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00000818
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- Basin volume [l]: 8
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 120 x 300 x 150

<b>SAP Code</b>	00000818	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	8
<b>Net Depth [mm]</b>	900	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	900	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	51.00	<b>Basket dimensions [mm x mm x mm]</b>	120 x 300 x 150
<b>Power electric [kW]</b>	12.000	<b>Production of fries [kg/h]</b>	12

# Technical data sheet

Technical drawing

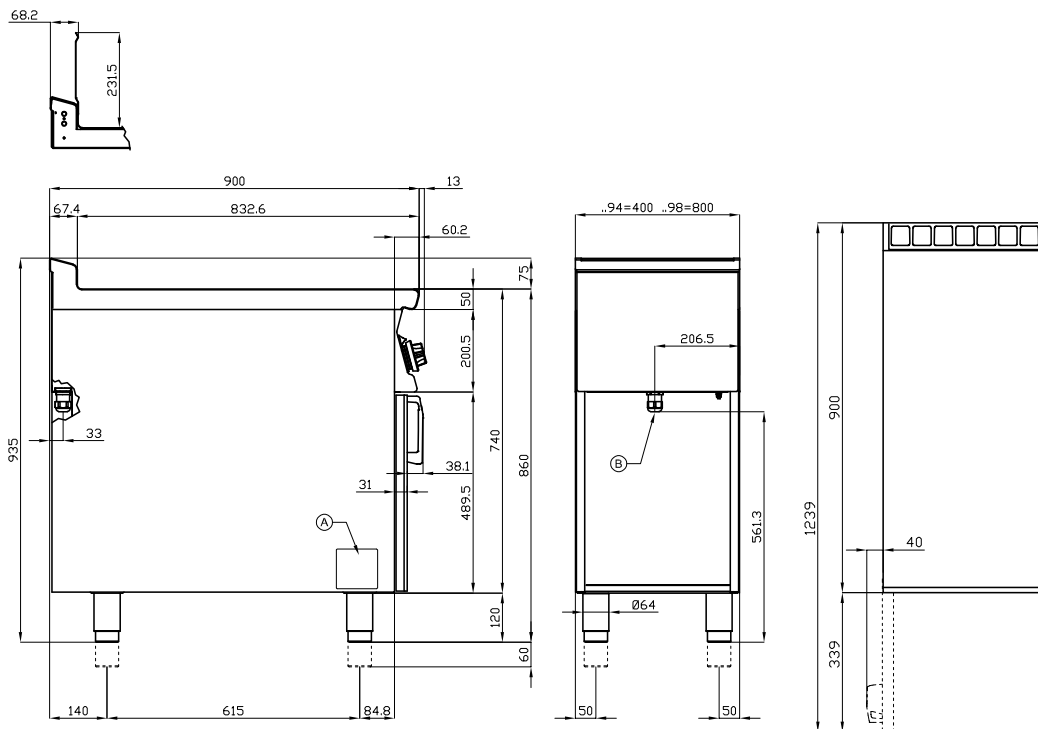


Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V

Model

SAP Code

00000818



A	Data plate	B	Electrical connection
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# Technical data sheet

## Product benefits



### Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V

Model

SAP Code

00000818

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

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 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V

**Model**

**SAP Code**

00000818

**1. SAP Code:**

00000818

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

400

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

900

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

900

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

51.00

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

430

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

970

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

1110

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

63.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

12.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX5

**15. Device color:**

Stainless steel

**16. Material:**

Stainless steel

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

Stainless steel

**20. Basin volume [l]:**

8

**21. Basin dimensions [mm x mm x mm]:**

148 x 350 x 327

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

190

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

50

**24. Safety thermostat:**

Yes

**25. Adjustable feet:**

Yes

**26. Heating element material:**

AISI 304

**27. Number of baskets:**

2

**28. Number of basins:**

2

# Technical data sheet

Technical parameters



Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V

Model

SAP Code

00000818

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

120 x 300 x 150

**32. Drain type:**

Trough the cabinet

**30. Basin material:**

AISI 304 - High quality stainless steel

**33. Drain:**

Yes

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

12