

# Technical data sheet

## Product features



### Gas fryer 2 baskets 0,63 kW/l, 8+8 l on cabinet

<b>Model</b>	<b>SAP Code</b>	00006424
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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
- Ignition: Piezo+večný plamen
- Number of baskets: 2
- Basket dimensions [mm x mm x mm]: 120 x 300 x 150

<b>SAP Code</b>	00006424	<b>Basin volume [l]</b>	8
<b>Net Width [mm]</b>	400	<b>Number of basins</b>	2
<b>Net Depth [mm]</b>	900	<b>Number of baskets</b>	2
<b>Net Height [mm]</b>	900	<b>Basket dimensions [mm x mm x mm]</b>	120 x 300 x 150
<b>Net Weight [kg]</b>	58.00	<b>Ratio power/volume [kW/l]</b>	0.63
<b>Power gas [kW]</b>	10.000	<b>Production of fries [kg/h]</b>	12
<b>Type of gas</b>	Natural gas, propane butane		

# Technical data sheet

Technical drawing

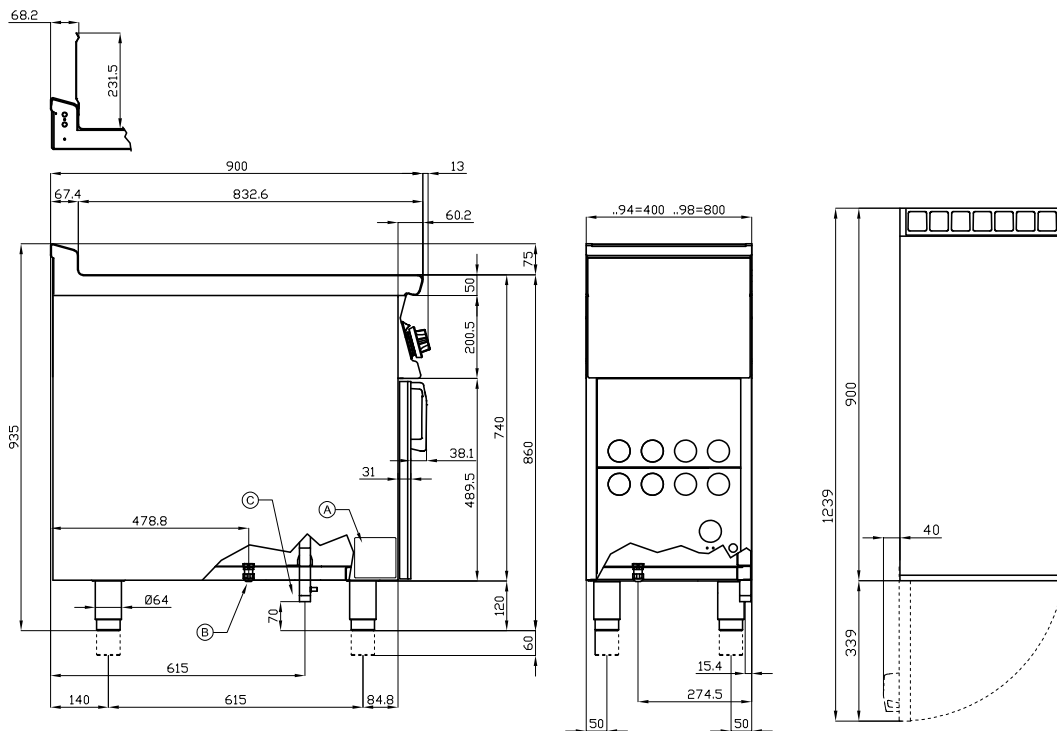


Gas fryer 2 baskets 0,63 kW/l, 8+8 l on cabinet

Model

SAP Code

00006424



A	Data plate		C	Gas connection	ISO 7-1 1/2" M
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# Technical data sheet

## Product benefits



### Gas fryer 2 baskets 0,63 kW/l, 8+8 l on cabinet

Model

SAP Code

00006424

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

#### 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

# Technical data sheet

## Technical parameters



### Gas fryer 2 baskets 0,63 kW/l, 8+8 l on cabinet

**Model**

**SAP Code**

00006424

**1. SAP Code:**

00006424

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

400

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

900

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

900

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

58.00

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

430

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

970

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

1110

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

63.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

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

10.000

**13. Ignition:**

Piezo+večný plamen

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX5

**16. Device color:**

Stainless steel

**17. Material:**

Stainless steel

**18. Indicators:**

running and heating the oven

**19. Worktop type:**

Molded - comfortable cleaning maintenance

**20. Worktop material:**

Stainless steel

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

8

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

150 x 350 x 360

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

190

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

50

**25. Safety thermocouple:**

Yes

**26. Adjustable feet:**

Yes

**27. Heating element material:**

AISI 304

**28. Number of baskets:**

2

# Technical data sheet

Technical parameters



Gas fryer 2 baskets 0,63 kW/l, 8+8 l on cabinet

Model

SAP Code

00006424

**29. Number of basins:**

2

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

12

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

120 x 300 x 150

**34. Drain type:**

Trough the cabinet

**31. Basin material:**

AISI 304 - High quality stainless steel

**35. Drain:**

Yes

**32. Ratio power/volume [kW/l]:**

0.63