

Technical data sheet



Product features

Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model	SAP Code	00007379
FE 31/13 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 13
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 1
- Basket size [mm]: 210 x 300 x 120

SAP Code	00007379	Basin volume [l]	13
Net Width [mm]	328	Number of basins	1
Net Depth [mm]	609	Number of baskets	1
Net Height [mm]	900	Basket size [mm]	210 x 300 x 120
Net Weight [kg]	32.00	Ratio power/volume [kW/l]	0.77
Power electric [kW]	9.900	Production of fries [kg/h]	14
Loading	400 V / 3N - 50 Hz		

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Technical drawing



Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model

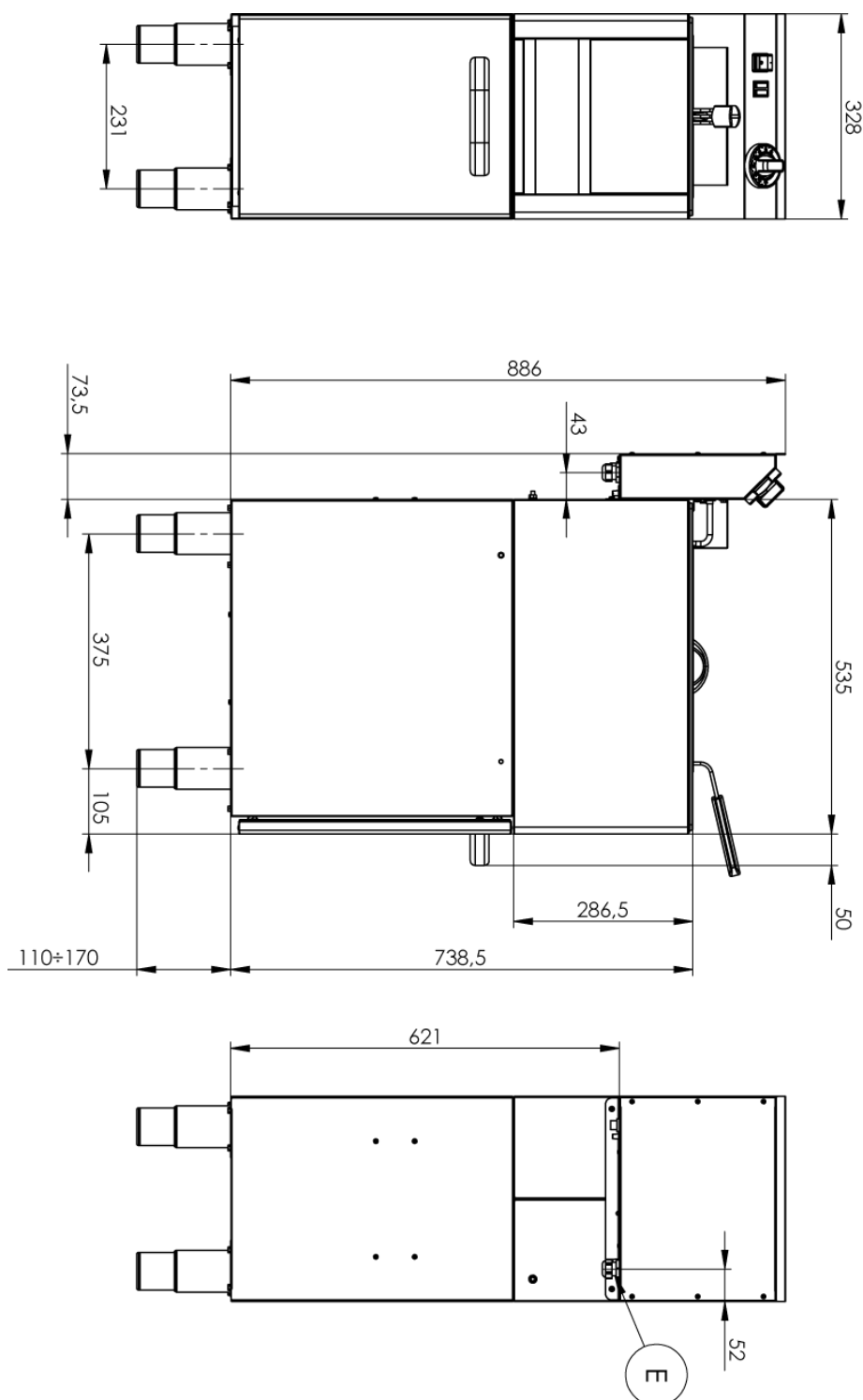
SAP Code

00007379

FE 31/13 ELT

A group of
articles - web

Fryers and French Fries Holders



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Product benefits

Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

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1

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

2

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

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

Removable heating element

- prevents food residues from burning
- there is no change in the taste of the oil
 - fully removable electric box with heating element for convenient cleaning and servicing
 - easy access even to corners and time saving

6

Higher rear chimney

- prevention of spontaneous combustion
 - safer heat dissipation and separation of oil and ventilation from the fryer

7

2 thermostats

- safety and working thermostat
 - traffic safety
 - prevention of spontaneous combustion
 - Prevention of oil flashover

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Technical parameters



Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model	SAP Code	00007379
FE 31/13 ELT	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00007379

2. Net Width [mm]:

328

3. Net Depth [mm]:

609

4. Net Height [mm]:

900

5. Net Weight [kg]:

32.00

6. Gross Width [mm]:

675

7. Gross depth [mm]:

365

8. Gross Height [mm]:

1090

9. Gross Weight [kg]:

38.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

9.900

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

0.80

21. Standard equipment for device:

lid and basket

22. Basin volume [l]:

13

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Safety thermostat up to x ° C:

235

26. Adjustable feet:

Yes

27. Heating element material:

AISI 304

28. Number of baskets:

1

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Technical parameters



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Model	SAP Code	00007379
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29. Number of basins:

1

30. Basket size [mm]:

210 x 300 x 120

31. Basin material:

AISI 304 - High quality stainless steel

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

0.77

33. Production of fries [kg/h]:

14

34. Heating element construction:

Large surface area coiled heating element for extended service life and even heating of the oil bath

35. Drain type:

Trough the cabinet

36. Drain:

Yes

37. Heating location:

Inside the tank

38. Cross-section of conductors CU [mm²]:

2,5