Technical data sheet

Product features

Electric fryer 0,96 kW/l, 13 l without cabinet 400 V / 3N		
Model	**SAP Code**	00110050
FE 70/04 E	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 13
- Drain type: On the front panel
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 1
- Basket size [mm]: 280 x 295 x 100

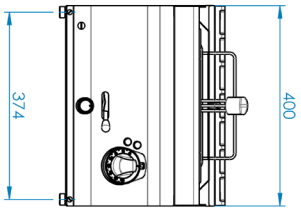
SAP Code	00110050	**Power gas [kW]**	12.000
Net Width [mm]	400	**Basin volume [l]**	13
Net Depth [mm]	700	**Number of basins**	1
Net Height [mm]	330	**Number of baskets**	1
Net Weight [kg]	22.00	**Basket size [mm]**	280 x 295 x 100
Power electric [kW]	12.500	**Ratio power/volume [kW/l]**	0.96
Loading	400 V / 3N - 50 Hz		

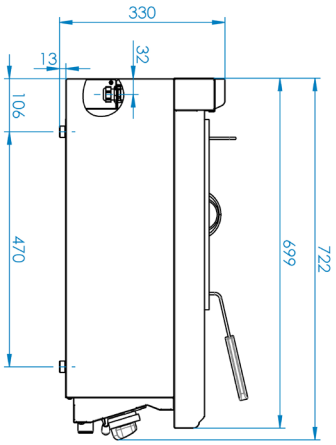
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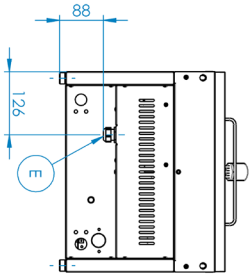
Technical data sheet

Technical drawing

Electric fryer 0,96 kW/l, 13 l without cabinet 400 V / 3N		
Model	**SAP Code**	00110050
FE 70/04 E	**A group of articles - web**	Fryers and French Fries Holders







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Technical data sheet

Product benefits

Electric fryer 0,96 kW/l, 13 l without cabinet 400 V / 3N		
Model	**SAP Code**	00110050
FE 70/04 E	**A group of articles - web**	Fryers and French Fries Holders

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 IPX4**

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

3 **Drain valve ¾” in the front part of the device with a safety lock against self-draining**

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 **High power consumption/l**

quick run-up to operating temperature after inserting the product

- food is not soaked in oil, tastes better and is ready sooner
- more production

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Technical data sheet

Technical parameters

Electric fryer 0,96 kW/l, 13 l without cabinet 400 V / 3N		
Model	**SAP Code**	00110050
FE 70/04 E	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00110050
2. **Net Width [mm]:**
   400
3. **Net Depth [mm]:**
   700
4. **Net Height [mm]:**
   330
5. **Net Weight [kg]:**
   22.00
6. **Gross Width [mm]:**
   440
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   500
9. **Gross Weight [kg]:**
   28.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    12.500
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Power gas [kW]:**
    12.000
15. **Protection of controls:**
    IPX4
16. **Material:**
    Stainless steel
17. **Worktop type:**
    Molded - comfortable cleaning maintenance
18. **Worktop material:**
    Stainless steel
19. **Worktop Thickness [mm]:**
    1.20
20. **Device heating type:**
    Direct
21. **Standard equipment for device:**
    lid and basket
22. **Basin volume [l]:**
    13
23. **Basin dimensions [mm x mm x mm]:**
    300 x 336 x 200
24. **Maximum device temperature [°C]:**
    190
25. **Minimum device temperature [°C]:**
    50
26. **Safety thermostat:**
    Yes
27. **Adjustable feet:**
    Yes
28. **Heating element material:**
    AISI 304

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Technical parameters

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Model	**SAP Code**	00110050
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29. Number of baskets:
1

30. Number of basins:
1

31. Basket size [mm]:
280 x 295 x 100

32. Basin material:
AISI 304 - High quality stainless steel

33. Ratio power/volume [kW/l]:
0.96

34. Drain type:
On the front panel

35. Drain:
Yes

36. Drain connection:
No

37. Heating location:
Inside the tank

38. Cross-section of conductors CU [mm²]:
4

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