

Technical data sheet

Product features



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

Model	SAP Code	00007378
FE 31 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 8
- 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
- Number of baskets: 1
- Basket size [mm]: 210 x 235 x 100

SAP Code	00007378	Basin volume [l]	8
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 235 x 100
Net Weight [kg]	32.00	Ratio power/volume [kW/l]	0.75
Power electric [kW]	6.000	Production of fries [kg/h]	9
Loading	400 V / 3N - 50 Hz		

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Technical drawing



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

Model

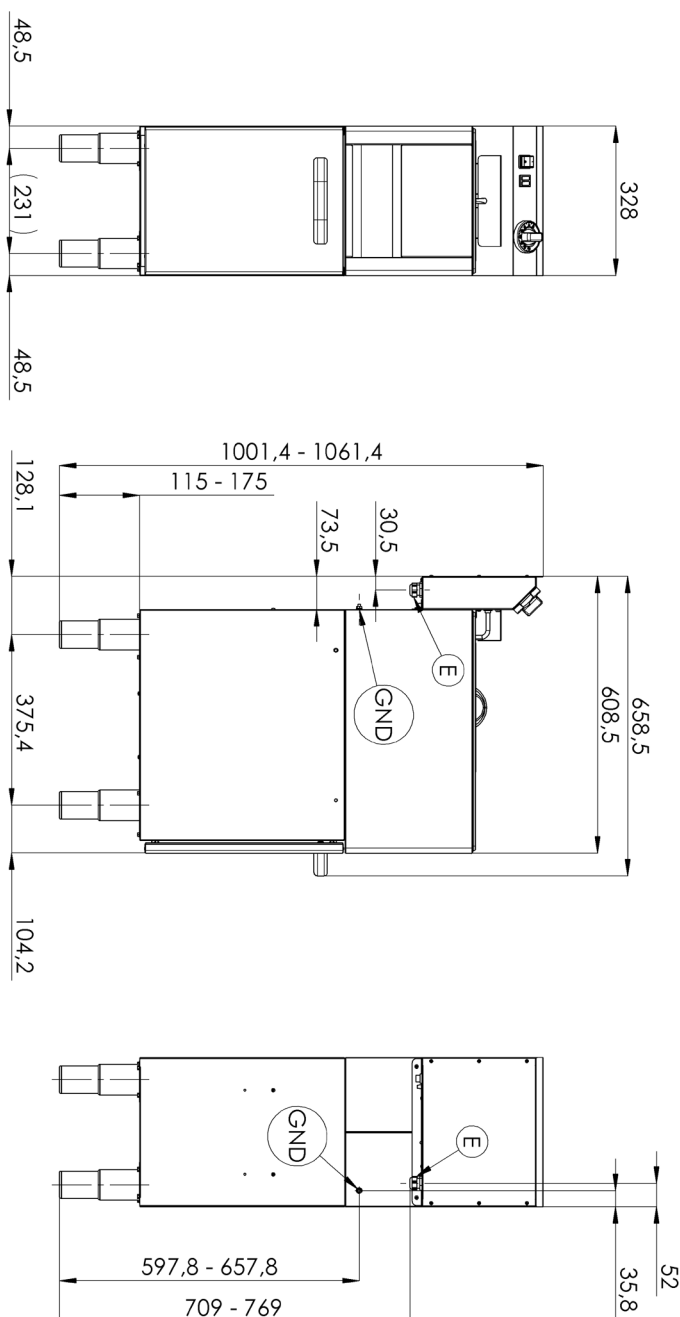
SAP Code

00007378

FE 31 ELT

A group of
articles - web

Fryers and French Fries Holders



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Product benefits

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

Model	SAP Code	00007378
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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 0,75 kW/l, 8 l on cabinet 400 V

Model	SAP Code	00007378
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1. SAP Code:

00007378

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]:

35.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

6.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

Stainless steel

16. Indicators:

operation and warm-up

17. Worktop material:

AISI 304

18. Worktop Thickness [mm]:

0.80

19. Standard equipment for device:

lid and basket

20. Basin volume [l]:

8

21. Maximum device temperature [°C]:

190

22. Minimum device temperature [°C]:

50

23. Safety thermostat up to x ° C:

235

24. Adjustable feet:

Yes

25. Heating element material:

AISI 304

26. Number of baskets:

1

27. Number of basins:

1

28. Basket size [mm]:

210 x 235 x 100

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Technical parameters



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

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29. Basin material:

AISI 304 - High quality stainless steel

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

0.75

31. Production of fries [kg/h]:

9

32. Heating element construction:

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

33. Drain type:

Trough the cabinet

34. Drain:

Yes

35. Heating location:

Inside the tank

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

1