Technical data sheet

Product features

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
Model	**SAP Code**	00110052
FE 70/40 E	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 17
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 1
- Basket size [mm]: 280 x 300 x 120

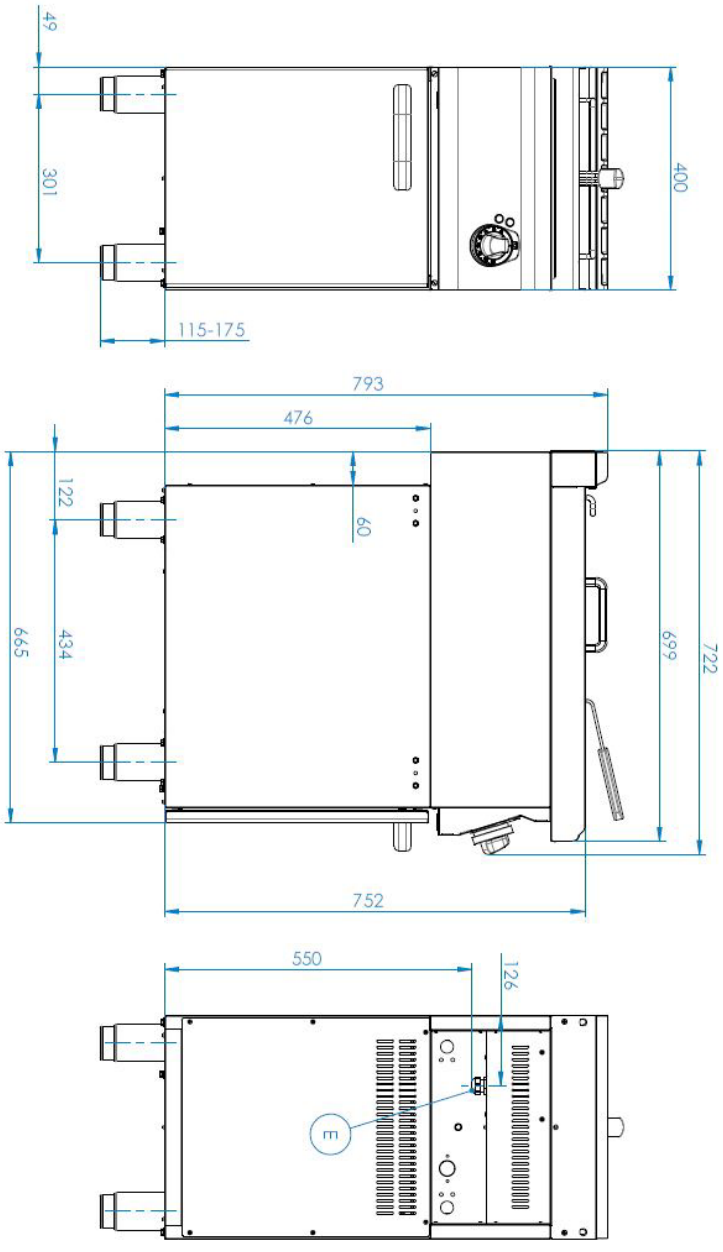
SAP Code	00110052	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	400	**Basin volume [l]**	17
Net Depth [mm]	700	**Number of basins**	1
Net Height [mm]	900	**Number of baskets**	1
Net Weight [kg]	45.00	**Basket size [mm]**	280 x 300 x 120
Power electric [kW]	13.500	**Ratio power/volume [kW/l]**	0.80

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391 81 Veselí nad Lužnicí 1, ID:49825062

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Technical drawing

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
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Product benefits

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
Model	**SAP Code**	00110052
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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

Rotating heating element

prevents food residues from burning
there is no change in the taste of the oil

- 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 parameters

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
Model	**SAP Code**	00110052
FE 70/40 E	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00110052
2. **Net Width [mm]:**
   400
3. **Net Depth [mm]:**
   700
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   45.00
6. **Gross Width [mm]:**
   440
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   975
9. **Gross Weight [kg]:**
   52.30
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    13.500
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Ignition:**
    Electric
15. **Protection of controls:**
    IPX4
16. **Exterior color of the device:**
    Stainless steel
17. **Material:**
    AISI 304 top plate, AISI 430 cladding
18. **Worktop type:**
    Molded - comfortable cleaning maintenance
19. **Worktop material:**
    AISI 304
20. **Worktop Thickness [mm]:**
    1.20
21. **Device heating type:**
    Direct
22. **Standard equipment for device:**
    lid and basket
23. **Basin volume [l]:**
    17
24. **Basin dimensions [mm x mm x mm]:**
    300 x 342 x 244
25. **Maximum device temperature [°C]:**
    190
26. **Minimum device temperature [°C]:**
    50
27. **Safety thermostat:**
    Yes
28. **Adjustable feet:**
    Yes

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Technical parameters

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Model	**SAP Code**	00110052
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29. Heating element material:
AISI 304

30. Number of baskets:
1

31. Number of basins:
1

32. Basket size [mm]:
280 x 300 x 120

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

34. Ratio power/volume [kW/l]:
0.80

35. Drain type:
Trough the cabinet

36. Drain:
Yes

37. Heating location:
Inside the tank

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

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