

Technical data sheet

Product features



Gas fryer 0,8 kW/l, 15 l on cabinet

Model	SAP Code	00110053
FE 70/40 G	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 15
- 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: Piezo+večný plamen
- Number of baskets: 1
- Basket size [mm]: 280 x 295 x 100

SAP Code	00110053	Type of gas	Natural gas, propane butane
Net Width [mm]	400	Basin volume [l]	15
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	1060	Number of baskets	1
Net Weight [kg]	44.00	Basket size [mm]	280 x 295 x 100
Power gas [kW]	12.000	Ratio power/volume [kW/l]	0.80

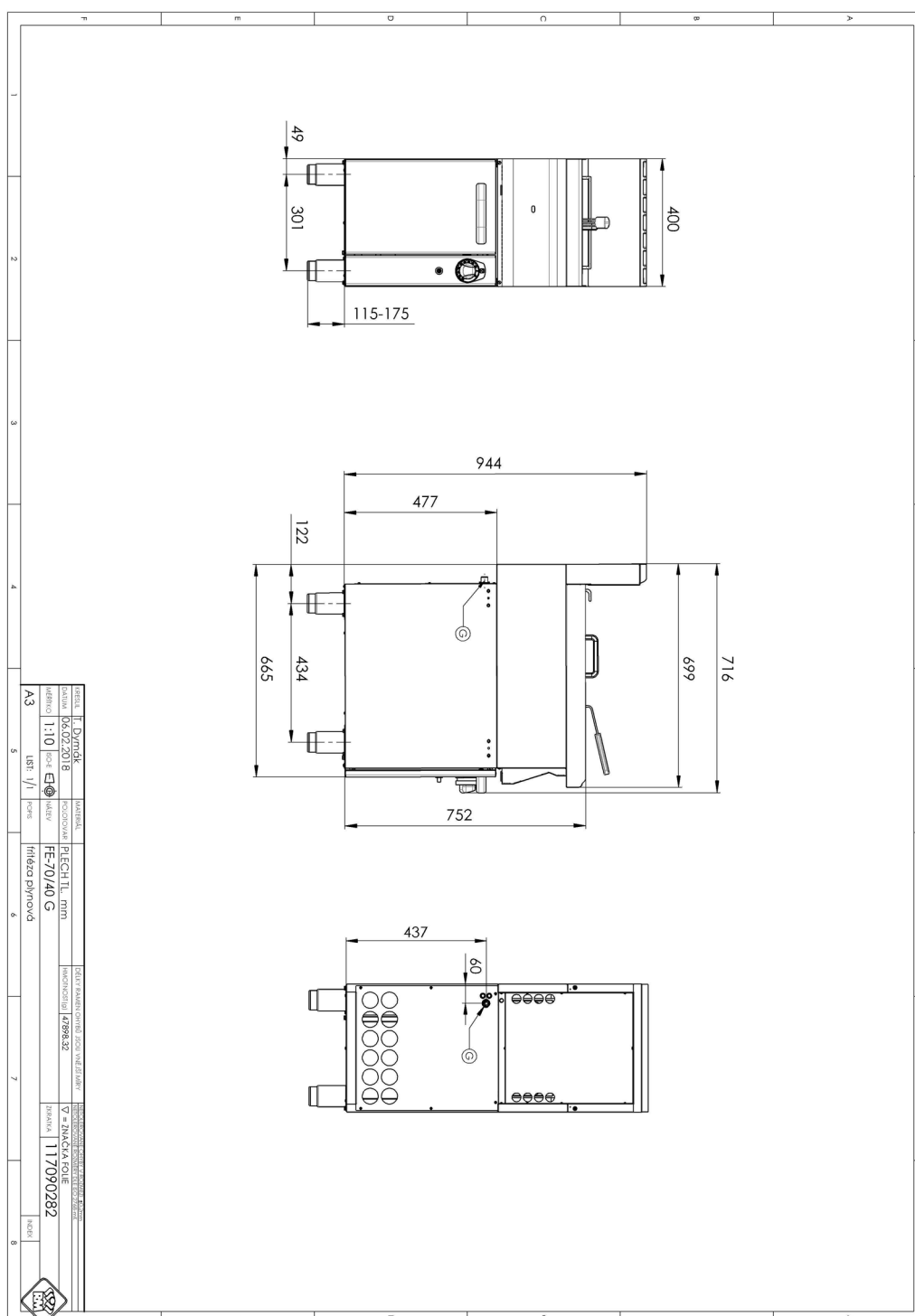
Technical data sheet

Technical drawing



Gas fryer 0,8 kW/l, 15 l on cabinet

Model	SAP Code	00110053
	A group of articles - web	Fryers and French Fries Holders



Technical data sheet



Product benefits

Gas fryer 0,8 kW/l, 15 l on cabinet

Model	SAP Code	00110053
FE 70/40 G	A group of articles - web	Fryers and French Fries Holders

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 IPX4

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

Technical data sheet

Technical parameters



Gas fryer 0,8 kW/l, 15 l on cabinet

Model	SAP Code	00110053
FE 70/40 G	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00110053

2. Net Width [mm]:

400

3. Net Depth [mm]:

700

4. Net Height [mm]:

1060

5. Net Weight [kg]:

44.00

6. Gross Width [mm]:

460

7. Gross depth [mm]:

820

8. Gross Height [mm]:

1182

9. Gross Weight [kg]:

52.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

12.000

13. Ignition:

Piezo+večný plamen

14. Type of gas:

Natural gas, propane butane

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]:

15

24. Basin dimensions [mm x mm x mm]:

311 x 339 x 275

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

Technical data sheet

Technical parameters



Gas fryer 0,8 kW/l, 15 l on cabinet

Model	SAP Code	00110053
FE 70/40 G	A group of articles - web	Fryers and French Fries Holders

29. Heating element material:

AISI 304

30. Number of baskets:

1

31. Number of basins:

1

32. Basket size [mm]:

280 x 295 x 100

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. Connection to a ball valve:

1/2