

Technical data sheet

Product features



Electric fryer 0,6 kW/l, 5 l counter top 230 V

Model	SAP Code	00000887
FE 04 S	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 5
- Drain: No
- 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]: 130 x 235 x 100

SAP Code	00000887	Loading	230 V / 1N - 50 Hz
Net Width [mm]	218	Basin volume [l]	5
Net Depth [mm]	413	Number of baskets	1
Net Height [mm]	311	Basket size [mm]	130 x 235 x 100
Net Weight [kg]	5.50	Ratio power/volume [kW/l]	0.60
Power electric [kW]	3.000		

Technical data sheet

Technical drawing



Electric fryer 0,6 kW/l, 5 l counter top 230 V

Model

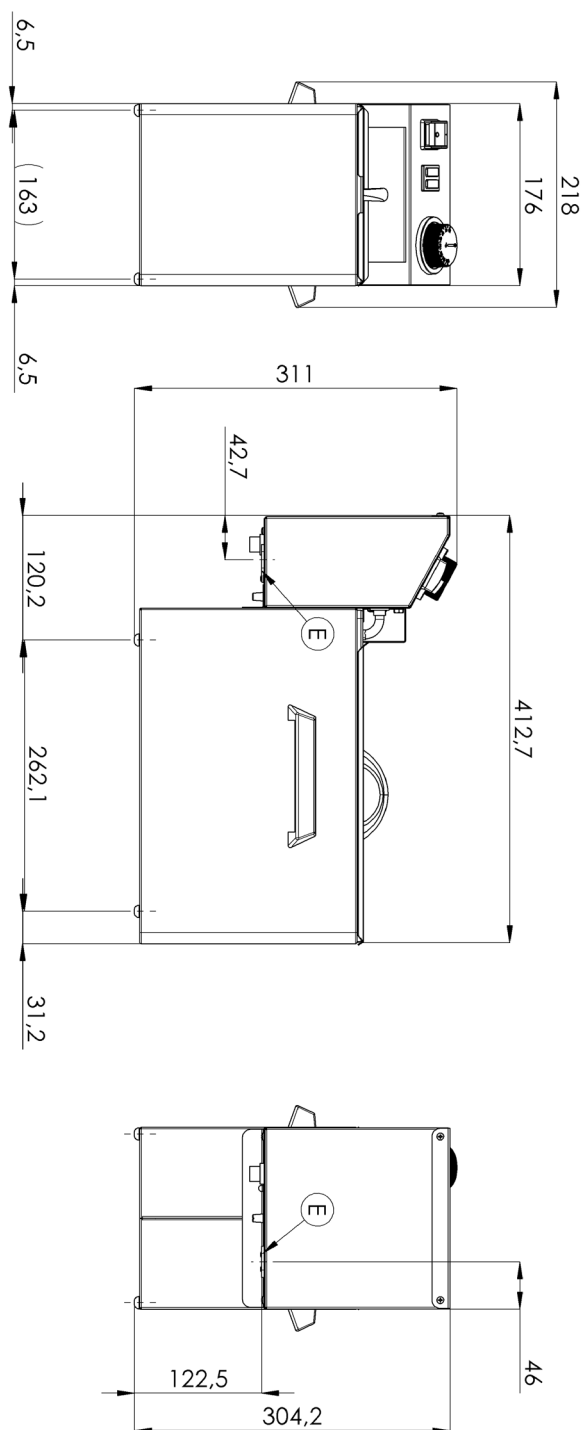
SAP Code

00000887

FE 04 S

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Fryers and French Fries Holders



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Product benefits

Electric fryer 0,6 kW/l, 5 l counter top 230 V

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1

All-stainless design

- 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

Effective cold zone

- prevents food residues from burning
- there is no change in the taste of the oil
 - longer oil life
 - easy access and maintenance

4

Removable heating element

- longer lifetime
- easy access
 - fully removable electric box with heating element for convenient cleaning and servicing
 - easy access even to corners and time saving

5

Removable container

- stainless steel container with handles
 - easier cleaning and handling
 - dishwasher safe

6

Manipulation

- easy portability
 - flexibility in the kitchen, can be used for banquets

7

Prevention of spontaneous combustion

- higher rear chimney
 - safer heat dissipation and separation of oil and ventilation from the fryer

8

2 thermostats

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

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Technical parameters



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Model	SAP Code	00000887
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1. SAP Code:

00000887

2. Net Width [mm]:

218

3. Net Depth [mm]:

413

4. Net Height [mm]:

311

5. Net Weight [kg]:

5.50

6. Gross Width [mm]:

330

7. Gross depth [mm]:

450

8. Gross Height [mm]:

220

9. Gross Weight [kg]:

6.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

3.000

13. Loading:

230 V / 1N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

0.80

20. Device heating type:

Direct

21. Standard equipment for device:

lid and basket

22. Basin volume [l]:

5

23. Volume capacity of the container [l]:

5.00

24. Maximum device temperature [°C]:

190

25. Minimum device temperature [°C]:

50

26. Safety element:

microswitch that switches off the heating elements in the event of incorrect electrical installation. box in the holder for greater security

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27. Safety thermostat up to x ° C:

235

28. Adjustable feet:

Yes

29. Heating element material:

AISI 304

30. Number of baskets:

1

31. Basket size [mm]:

130 x 235 x 100

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

0.60

33. Heating element construction:

Large surface area coiled heating element to extend its life and heat the oil bath evenly

34. Drain:

No

35. Heating location:

Inside the tank

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

0,75