

Technical data sheet

Product features



Electric fryer 2 baskets 0,77 kW/l, 13+13 l on cabinet 400 V

Model	SAP Code	00007380
FE 61/13 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 13
- 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
- Ignition: Electric
- Number of baskets: 2
- Basket size [mm]: 2x 210 x 300 x 120

SAP Code	00007380	Basin volume [l]	13
Net Width [mm]	658	Number of basins	2
Net Depth [mm]	609	Number of baskets	2
Net Height [mm]	900	Basket size [mm]	2x 210 x 300 x 120
Net Weight [kg]	32.00	Ratio power/volume [kW/l]	0.77
Power electric [kW]	19.800	Production of fries [kg/h]	28
Loading	400 V / 3N - 50 Hz		

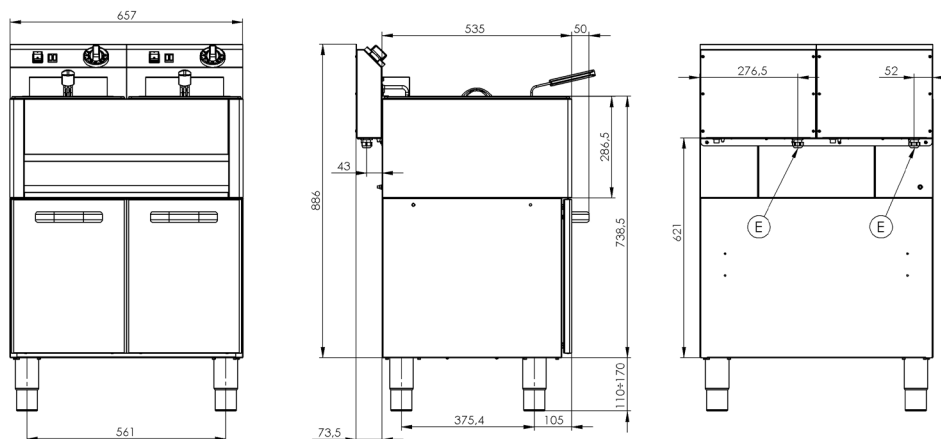
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Technical drawing



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Product benefits

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Model	SAP Code	00007380
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1

All-stainless steel bathtub

long life
resistance of AISI 304 stainless steel material
the material does not cut

2

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

3

Outlet into a removable collector in the base with a sieve against coarse dirt

outlet of the bath into the prepared container

4

Cold zone

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

5

Removable heating element

longer lifetime
easy access

6

Higher rear chimney

prevention of spontaneous combustion

7

2 thermostats

safety and working thermostat

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Technical parameters

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Model	SAP Code	00007380
FE 61/13 ELT	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00007380

2. Net Width [mm]:

658

3. Net Depth [mm]:

609

4. Net Height [mm]:

900

5. Net Weight [kg]:

32.00

6. Gross Width [mm]:

705

7. Gross depth [mm]:

725

8. Gross Height [mm]:

1120

9. Gross Weight [kg]:

38.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

19.800

13. Loading:

400 V / 3N - 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. Standard equipment for device:

lid and basket

21. Basin volume [l]:

13

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Safety thermostat up to x ° C:

235

25. Adjustable feet:

Yes

26. Heating element material:

AISI 304

27. Number of baskets:

2

28. Number of basins:

2

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Technical parameters



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29. Basket size [mm]:

2x 210 x 300 x 120

30. Basin material:

AISI 304 - High quality stainless steel

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

0.77

32. Production of fries [kg/h]:

28

33. Heating element construction:

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

34. Drain type:

Trough the cabinet

35. Drain:

Yes

36. Heating location:

Inside the tank

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

10