Technical data sheet

Product features

Fryer for fish electric 0,75 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00006714
FE 08	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 8
- 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]: 150 x 320 x 120

SAP Code	00006714	**Power electric [kW]**	3.400
Net Width [mm]	248	**Loading**	230 V / 1N - 50 Hz
Net Depth [mm]	516	**Basin volume [l]**	8
Net Height [mm]	313	**Number of baskets**	1
Net Weight [kg]	6.00	**Basket size [mm]**	150 x 320 x 120

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391 81 Veselí nad Lužnicí 1, ID:49825062

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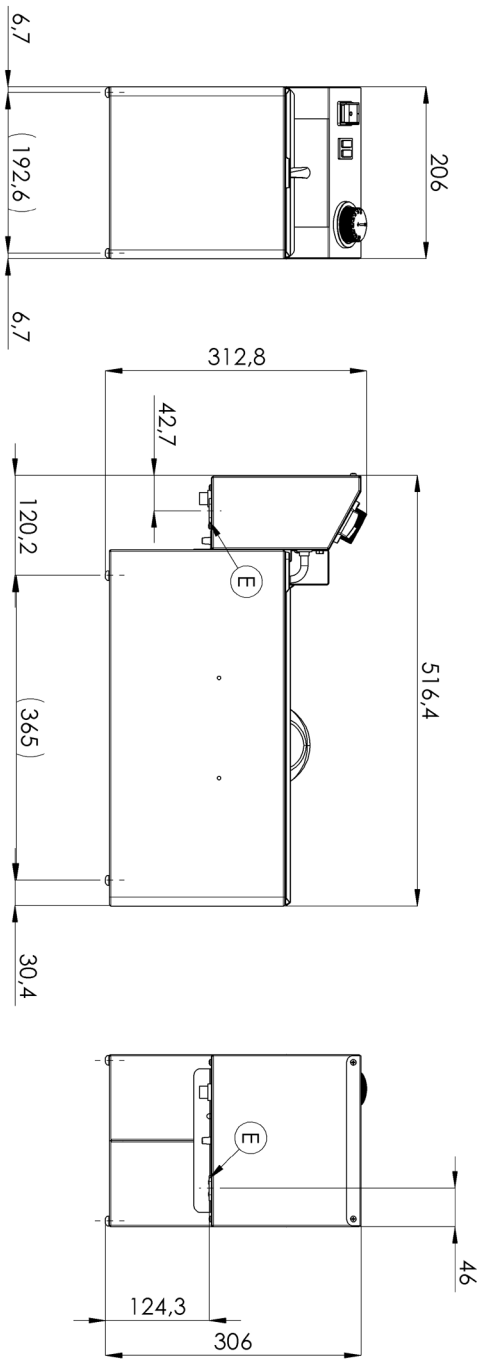
Technical drawing

Fryer for fish electric 0,75 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00006714
FE 08	**A group of articles - web**	Fryers and French Fries Holders



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Product benefits

Fryer for fish electric 0,75 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00006714
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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
- easier and faster operation

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

Fryer for fish electric 0,75 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00006714
FE 08	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00006714
2. **Net Width [mm]:**
   248
3. **Net Depth [mm]:**
   516
4. **Net Height [mm]:**
   313
5. **Net Weight [kg]:**
   6.00
6. **Gross Width [mm]:**
   250
7. **Gross depth [mm]:**
   650
8. **Gross Height [mm]:**
   350
9. **Gross Weight [kg]:**
   6.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    3.400
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. **Standard equipment for device:**
    lid and basket
21. **Basin volume [l]:**
    8
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:**
    1
28. **Basket size [mm]:**
    150 x 320 x 120

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Technical parameters

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29. Heating element construction:
Large surface area coiled heating element to extend its life and heat the oil bath evenly

30. Drain:
No

31. Heating location:
Inside the tank

32. Cross-section of conductors CU [mm²]:
1

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