

# Technical data sheet

## Product features



### Electric fryer 0,43 kW/l, 8 l counter top 230 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00015015                        |
| FE 07 S      | <b>A group of articles - web</b> | 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
- Number of baskets: 1
- Basket size [mm]: 210 x 235 x 100

|                        |          |                            |                    |
|------------------------|----------|----------------------------|--------------------|
| <b>SAP Code</b>        | 00015015 | <b>Power electric [kW]</b> | 3.400              |
| <b>Net Width [mm]</b>  | 450      | <b>Loading</b>             | 230 V / 1N - 50 Hz |
| <b>Net Depth [mm]</b>  | 310      | <b>Basin volume [l]</b>    | 8                  |
| <b>Net Height [mm]</b> | 330      | <b>Number of baskets</b>   | 1                  |
| <b>Net Weight [kg]</b> | 7.00     | <b>Basket size [mm]</b>    | 210 x 235 x 100    |

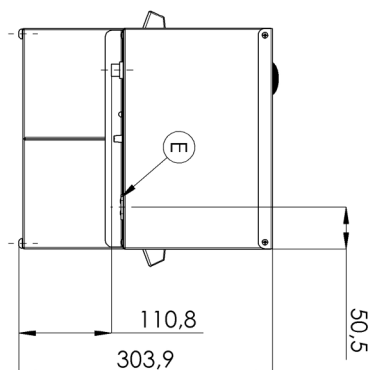
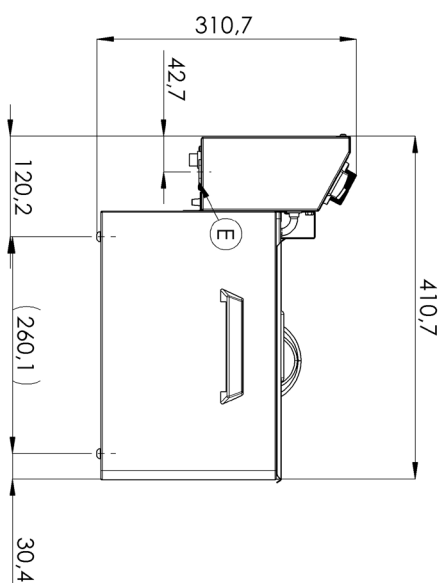
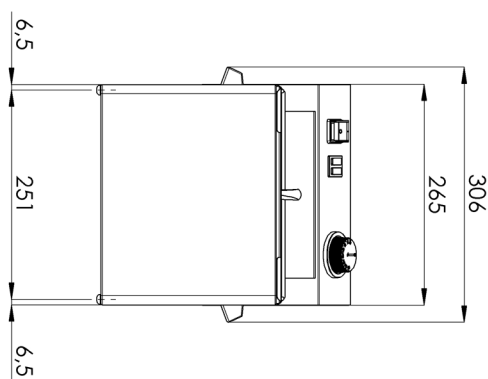
# Technical data sheet

Technical drawing



Electric fryer 0,43 kW/l, 8 l counter top 230 V

|         |                           |                                 |
|---------|---------------------------|---------------------------------|
| Model   | SAP Code                  | 00015015                        |
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## Technical parameters



### Electric fryer 0,43 kW/l, 8 l counter top 230 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00015015                        |
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**1. SAP Code:**

00015015

**2. Net Width [mm]:**

450

**3. Net Depth [mm]:**

310

**4. Net Height [mm]:**

330

**5. Net Weight [kg]:**

7.00

**6. Gross Width [mm]:**

550

**7. Gross depth [mm]:**

400

**8. Gross Height [mm]:**

360

**9. Gross Weight [kg]:**

8.00

**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. Protection of controls:**

IPX4

**15. Exterior color of the device:**

Stainless steel

**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. Heating element material:**

AISI 304

**26. Number of baskets:**

1

**27. Basket size [mm]:**

210 x 235 x 100

**28. Heating element construction:**

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

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|         |                           |                                 |
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**29. Drain:**

No

**31. Cross-section of conductors CU [mm²]:**

1

**30. Heating location:**

Inside the tank