

Technical data sheet

Product features



Electric double fryer 0,43 kW/l, 8+8 l table 230 V

Model	SAP Code	00015016
FE 77 S	A group of articles - web	Fryers and French Fries Holders

- Basin volume [l]: 8
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 2
- Basket size [mm]: 210 x 235 x 100

SAP Code	00015016	Loading	230 V / 1N - 50 Hz
Net Width [mm]	575	Basin volume [l]	8
Net Depth [mm]	450	Number of basins	2
Net Height [mm]	330	Number of baskets	2
Net Weight [kg]	7.00	Basket size [mm]	210 x 235 x 100
Power electric [kW]	6.800		

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Technical drawing



Electric double fryer 0,43 kW/l, 8+8 l table 230 V

Model

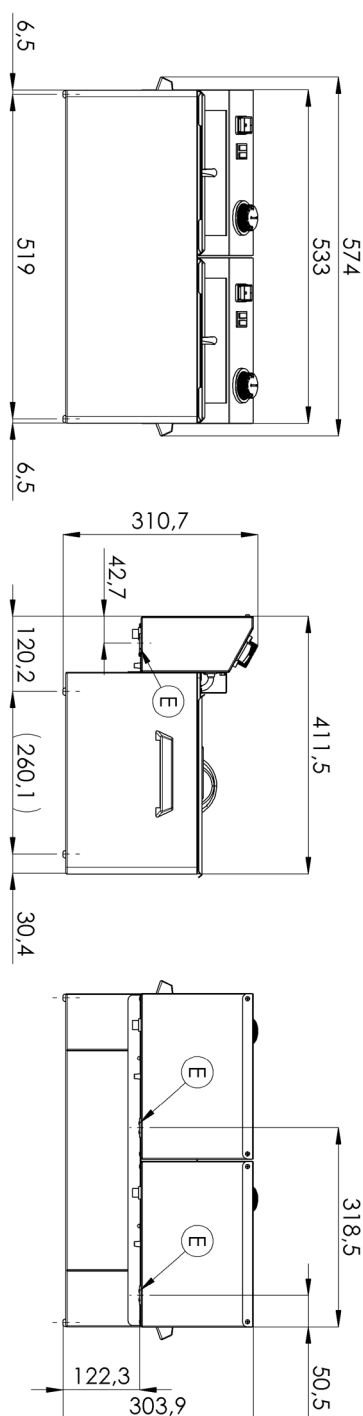
SAP Code

00015016

FE 77 S

A group of
articles - web

Fryers and French Fries Holders



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Technical parameters



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Model	SAP Code	00015016
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1. SAP Code:

00015016

2. Net Width [mm]:

575

3. Net Depth [mm]:

450

4. Net Height [mm]:

330

5. Net Weight [kg]:

7.00

6. Gross Width [mm]:

675

7. Gross depth [mm]:

550

8. Gross Height [mm]:

380

9. Gross Weight [kg]:

8.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

6.800

13. Loading:

230 V / 1N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

Stainless steel

16. Indicators:

operation and warm-up

17. Worktop material:

AISI 304

18. Device heating type:

Direct

19. Standard equipment for device:

lid and basket

20. Basin volume [l]:

8

21. Maximum device temperature [°C]:

190

22. Minimum device temperature [°C]:

50

23. Safety thermostat up to x ° C:

235

24. Heating element material:

AISI 304

25. Number of baskets:

2

26. Number of basins:

2

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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29. Heating location:

Inside the tank

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

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