

Technical data sheet

Product features



Electric fryer 0,75 kW/l, 8 l without cabinet 400 V

Model	SAP Code	00000950
FE 30 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 8
- Drain type: On the front panel
- 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: 1
- Basket size [mm]: 210 x 235 x 100

SAP Code	00000950	Power electric [kW]	6.000
Net Width [mm]	328	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	609	Basin volume [l]	8
Net Height [mm]	290	Number of baskets	1
Net Weight [kg]	8.00	Basket size [mm]	210 x 235 x 100

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Technical drawing



Electric fryer 0,75 kW/l, 8 l without cabinet 400 V

Model

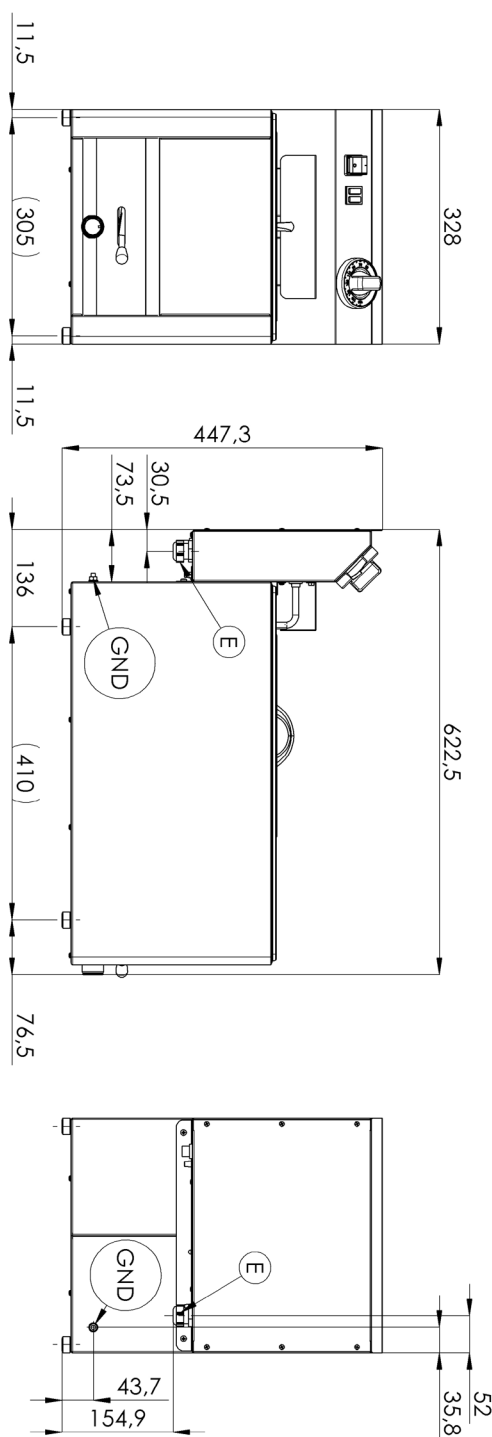
SAP Code

00000950

FE 30 ELT

A group of
articles - web

Fryers and French Fries Holders



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Product benefits

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V

Model	SAP Code	00000950
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1

All-stainless steel bathtub

- 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

Drain valve ¾" in the front part of the device with a safety lock against self-draining

- outlet of the bath into the prepared container
 - easy and safe handling

4

Cold zone

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

5

Removable heating element

- prevents food residues from burning
- there is no change in the taste of the oil
 - fully removable electric box with heating element for convenient cleaning and servicing
 - easy access even to corners and time saving

6

Higher rear chimney

- prevention of spontaneous combustion
 - safer heat dissipation and separation of oil and ventilation from the fryer

7

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	00000950
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1. SAP Code:

00000950

2. Net Width [mm]:

328

3. Net Depth [mm]:

609

4. Net Height [mm]:

290

5. Net Weight [kg]:

8.00

6. Gross Width [mm]:

650

7. Gross depth [mm]:

366

8. Gross Height [mm]:

440

9. Gross Weight [kg]:

9.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

6.000

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, basket, drain plug

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]:

210 x 235 x 100

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Technical parameters



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29. Heating element construction:

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

30. Drain type:

On the front panel

31. Drain:

Yes

32. Heating location:

Inside the tank

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

1