

Technical data sheet

Product features



Gas fryer 2x 17 l

Model	SAP Code	00013695
FE 90/80-17 G	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 17
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Ignition: Piezo
- Number of baskets: 2

SAP Code	00013695	Type of gas	Natural gas, propane butane
Net Width [mm]	800	Basin volume [l]	17
Net Depth [mm]	900	Number of basins	2
Net Height [mm]	900	Number of baskets	2
Net Weight [kg]	83.00	Ratio power/volume [kW/l]	0.82
Power gas [kW]	28.000		

Technical data sheet

Technical drawing



Gas fryer 2x 17 l

Model

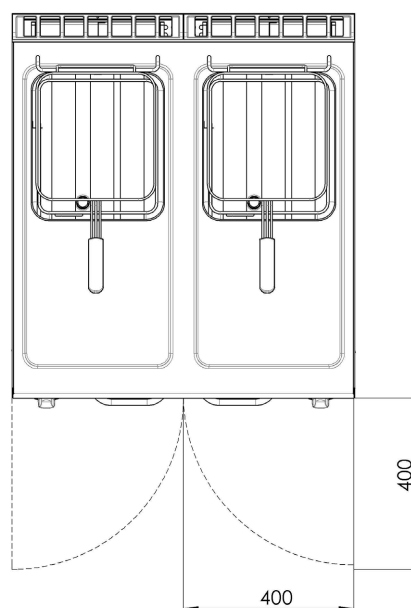
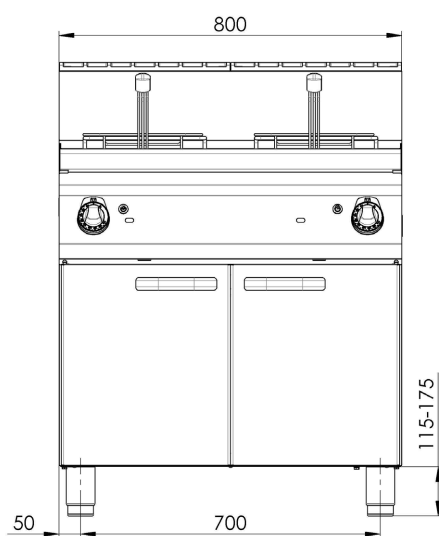
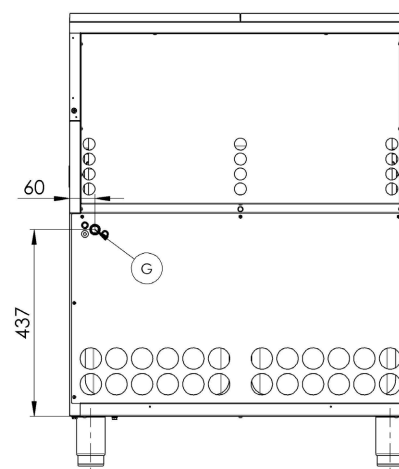
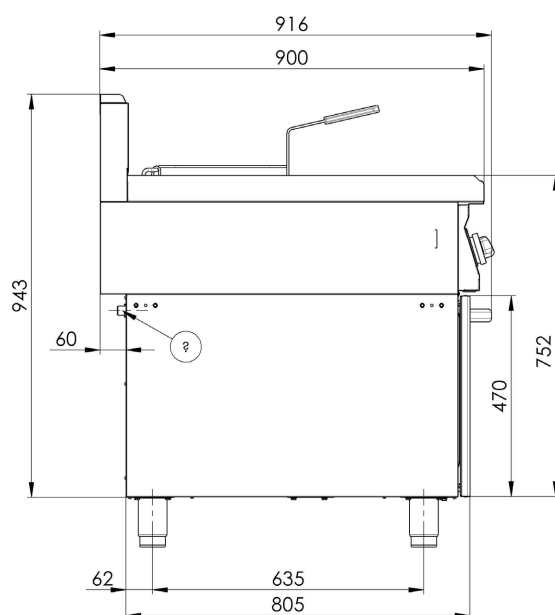
SAP Code

00013695

FE 90/80-17 G

A group of articles - web

Fryers and French Fries Holders



Technical data sheet



Technical parameters

Gas fryer 2x 17 l		
Model	SAP Code	00013695
FE 90/80-17 G	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00013695

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

83.00

6. Gross Width [mm]:

860

7. Gross depth [mm]:

995

8. Gross Height [mm]:

1185

9. Gross Weight [kg]:

98.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

28.000

13. Ignition:

Piezo

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX4

16. Material:

AISI 304 top plate, AISI 430 cladding

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.50

20. Device heating type:

Direct

21. Standard equipment for device:

lid, basket

22. Basin volume [l]:

17

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Service accessibility:

Trough the frontal panel

26. Safety thermocouple:

Yes

27. Safety thermostat:

Yes

28. Safety thermostat up to x ° C:

230

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29. Adjustable feet:

Yes

30. Heating element material:

AISI 304

31. Number of baskets:

2

32. False bottom:

Yes

33. Number of basins:

2

34. Basin material:

AISI 304 - High quality stainless steel

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

0.82

36. Drain type:

Trough the cabinet

37. Drain:

Yes

38. Heating location:

Inside the tank

39. Connection to a ball valve:

1/2