Technical data sheet

Product features

Electric double fryer 0.74 kW/l, 11+11 l tabletop with drain 400 V / 3N		
Model	**SAP Code**	00020290
FE 1010 TD	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 11 + 11
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 430
- Heating location: Inside the tank
- Number of baskets: 2
- Basket size [mm]: 4x 132 x 235 x 195

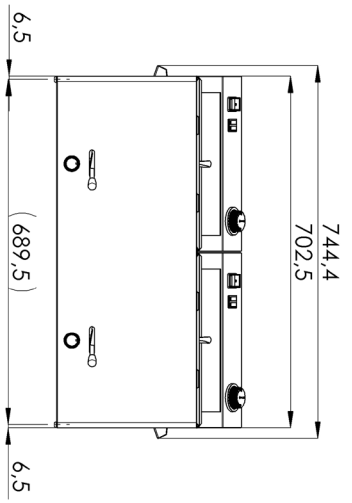
SAP Code	00020290	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	750	**Basin volume [l]**	11 + 11
Net Depth [mm]	515	**Number of basins**	2
Net Height [mm]	440	**Number of baskets**	2
Net Weight [kg]	22.00	**Basket size [mm]**	4x 132 x 235 x 195
Power electric [kW]	8.100		

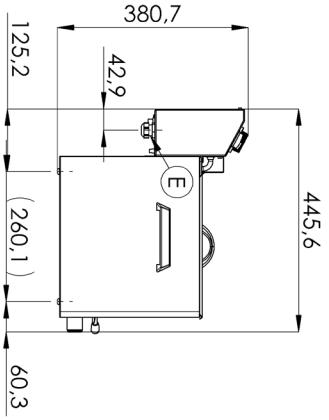
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Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

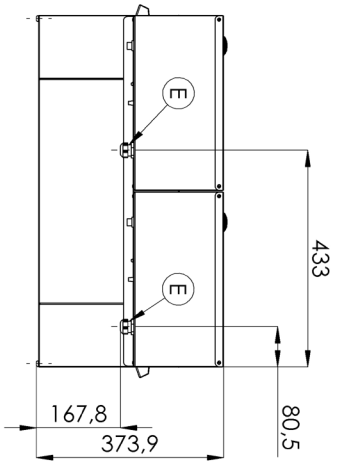
Technical data sheet

Technical drawing

Electric double fryer 0.74 kW/l, 11+11 l tabletop with drain 400 V / 3N		
Model	**SAP Code**	00020290
FE 1010 TD	**A group of articles - web**	Fryers and French Fries Holders







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Technical data sheet

Technical parameters

Electric double fryer 0.74 kW/l, 11+11 l tabletop with drain 400 V / 3N

Model	SAP Code	00020290
FE 1010 TD	A group of articles - web	Fryers and French Fries Holders

1. **SAP Code:**
   00020290
2. **Net Width [mm]:**
   750
3. **Net Depth [mm]:**
   515
4. **Net Height [mm]:**
   440
5. **Net Weight [kg]:**
   22.00
6. **Gross Width [mm]:**
   760
7. **Gross depth [mm]:**
   525
8. **Gross Height [mm]:**
   450
9. **Gross Weight [kg]:**
   25.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    8.100
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Exterior color of the device:**
    Stainless steel
15. **Material:**
    AISI 430
16. **Indicators:**
    operation and warm-up
17. **Device heating type:**
    Direct
18. **Standard equipment for device:**
    lid + basket
19. **Basin volume [l]:**
    11 + 11
20. **Volume capacity of the container [l]:**
    11.00
21. **Maximum device temperature [°C]:**
    190
22. **Minimum device temperature [°C]:**
    50
23. **Safety element:**
    safety thermostat
24. **Safety thermostat up to x ° C:**
    235
25. **Adjustable feet:**
    No
26. **Number of baskets:**
    2
27. **Number of basins:**
    2
28. **Basket size [mm]:**
    4x 132 x 235 x 195

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Technical data sheet

Technical parameters

Electric double fryer 0.74 kW/l, 11+11 l tabletop with drain 400 V / 3N		
Model	**SAP Code**	00020290
FE 1010 TD	**A group of articles - web**	Fryers and French Fries Holders

29. Drain:
Yes

30. Number of GN / EN:
2

31. Heating location:
Inside the tank

32. Cross-section of conductors CU [mm²]:
1,5

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