Technical data sheet

Product features

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V / 3N		
Model	**SAP Code**	00000903
FE 60 T	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 30
- 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]: 570 x 440 x 80

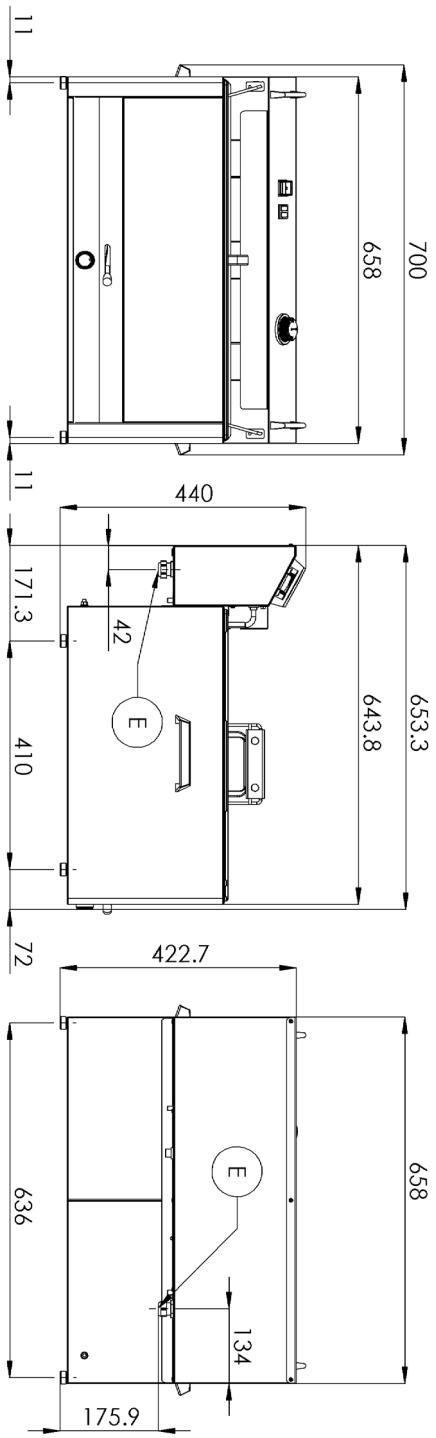
SAP Code	00000903	**Power electric [kW]**	15.000
Net Width [mm]	700	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	644	**Basin volume [l]**	30
Net Height [mm]	440	**Number of baskets**	1
Net Weight [kg]	21.00	**Basket size [mm]**	570 x 440 x 80

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Technical drawing

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V / 3N		
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Product benefits

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V / 3N		
Model	**SAP Code**	00000903
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1 **All-stainless design**

long life
resistance of AISI 304 stainless steel material
the material does not cut

- savings on service interventions
- easier and faster operation

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 **Effective cold zone**

prevents food residues from burning
there is no change in the taste of the oil

- longer oil life
- easy access and maintenance

4 **Removable heating element**

longer lifetime
easy access

- fully removable electric box with heating element for convenient cleaning and servicing
- easy access even to corners and time saving

5 **Removable container**

stainless steel container with handles

- easier cleaning and handling
- dishwasher safe

6 **Manipulation**

easy portability

- flexibility in the kitchen, can be used for banquets

7 **Prevention of spontaneous combustion**

higher rear chimney

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

8 **2 thermostats**

safety and working thermostat

- traffic safety
- prevention of spontaneous combustion
- Prevention of oil flashover

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Technical parameters

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V / 3N		
Model	**SAP Code**	00000903
FE 60 T	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:** 00000903
2. **Net Width [mm]:** 700
3. **Net Depth [mm]:** 644
4. **Net Height [mm]:** 440
5. **Net Weight [kg]:** 21.00
6. **Gross Width [mm]:** 685
7. **Gross depth [mm]:** 700
8. **Gross Height [mm]:** 440
9. **Gross Weight [kg]:** 25.00
10. **Device type:** Electric unit
11. **Construction type of device:** Table top
12. **Power electric [kW]:** 15.000
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]:** 30
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]:** 570 x 440 x 80

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Technical parameters

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Model	**SAP Code**	00000903
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29. Heating element construction:
Large surface area coiled heating element to extend its life and heat the oil bath evenly

30. Drain type:
On the front panel

31. Drain:
Yes

32. Heating location:
Inside the tank

33. Cross-section of conductors CU [mm²]:
4

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