Technical data sheet

Product features

Electric fryer 0,38 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00000889
FE 07	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 8
- Drain: No
- 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

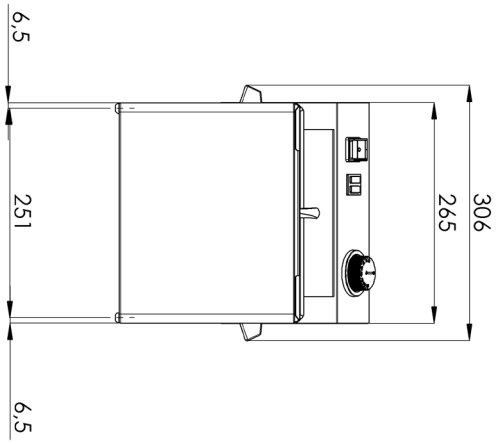
SAP Code	00000889	**Loading**	230 V / 1N - 50 Hz
Net Width [mm]	306	**Basin volume [l]**	8
Net Depth [mm]	411	**Number of basins**	1
Net Height [mm]	311	**Number of baskets**	1
Net Weight [kg]	7.00	**Basket size [mm]**	210 x 235 x 100
Power electric [kW]	3.000		

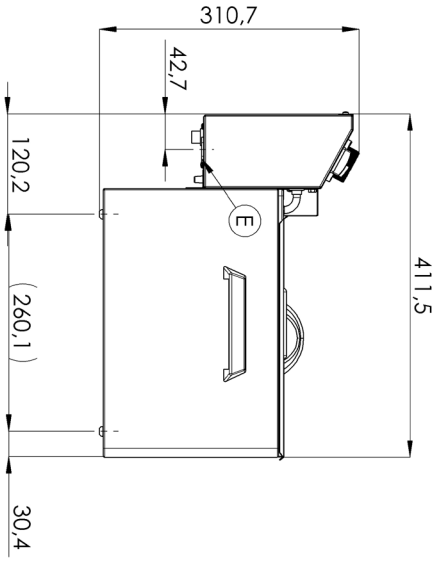
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391 81 Veselí nad Lužnicí 1, ID:49825062

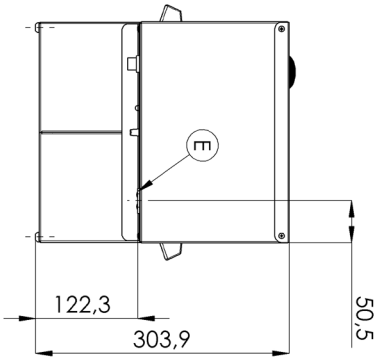
Technical data sheet

Technical drawing

Electric fryer 0,38 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00000889
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Technical data sheet

Product benefits

Electric fryer 0,38 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00000889
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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 data sheet

Technical parameters

Electric fryer 0,38 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00000889
FE 07	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00000889
2. **Net Width [mm]:**
   306
3. **Net Depth [mm]:**
   411
4. **Net Height [mm]:**
   311
5. **Net Weight [kg]:**
   7.00
6. **Gross Width [mm]:**
   310
7. **Gross depth [mm]:**
   450
8. **Gross Height [mm]:**
   330
9. **Gross Weight [kg]:**
   8.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    3.000
13. **Loading:**
    230 V / 1N - 50 Hz
14. **Ignition:**
    Electric
15. **Protection of controls:**
    IPX4
16. **Exterior color of the device:**
    Stainless steel
17. **Material:**
    Stainless steel
18. **Indicators:**
    operation and warm-up
19. **Worktop material:**
    AISI 304
20. **Worktop Thickness [mm]:**
    0.80
21. **Device heating type:**
    Direct
22. **Standard equipment for device:**
    lid and basket
23. **Basin volume [l]:**
    8
24. **Volume capacity of the container [l]:**
    8.00
25. **Maximum device temperature [°C]:**
    190
26. **Minimum device temperature [°C]:**
    50
27. **Safety thermostat up to x ° C:**
    235
28. **Adjustable feet:**
    Yes

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Technical parameters

Electric fryer 0,38 kW/l, 8 l counter top 230 V / 1N		
Model	**SAP Code**	00000889
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29. Heating element material:
AISI 304

30. Number of baskets:
1

31. Number of basins:
1

32. Basket size [mm]:
210 x 235 x 100

33. Heating element construction:
Large surface area coiled heating element to extend its life and heat the oil bath evenly

34. Drain:
No

35. Heating location:
Inside the tank

36. Cross-section of conductors CU [mm²]:
0,75

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