

Technical data sheet

Product features



Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model	SAP Code	00110052
FE 70/40 E	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: Electric
- Number of baskets: 1
- Basket size [mm]: 280 x 300 x 120

SAP Code	00110052	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	17
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	45.00	Basket size [mm]	280 x 300 x 120
Power electric [kW]	13.500	Ratio power/volume [kW/l]	0.80

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Technical drawing



Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model

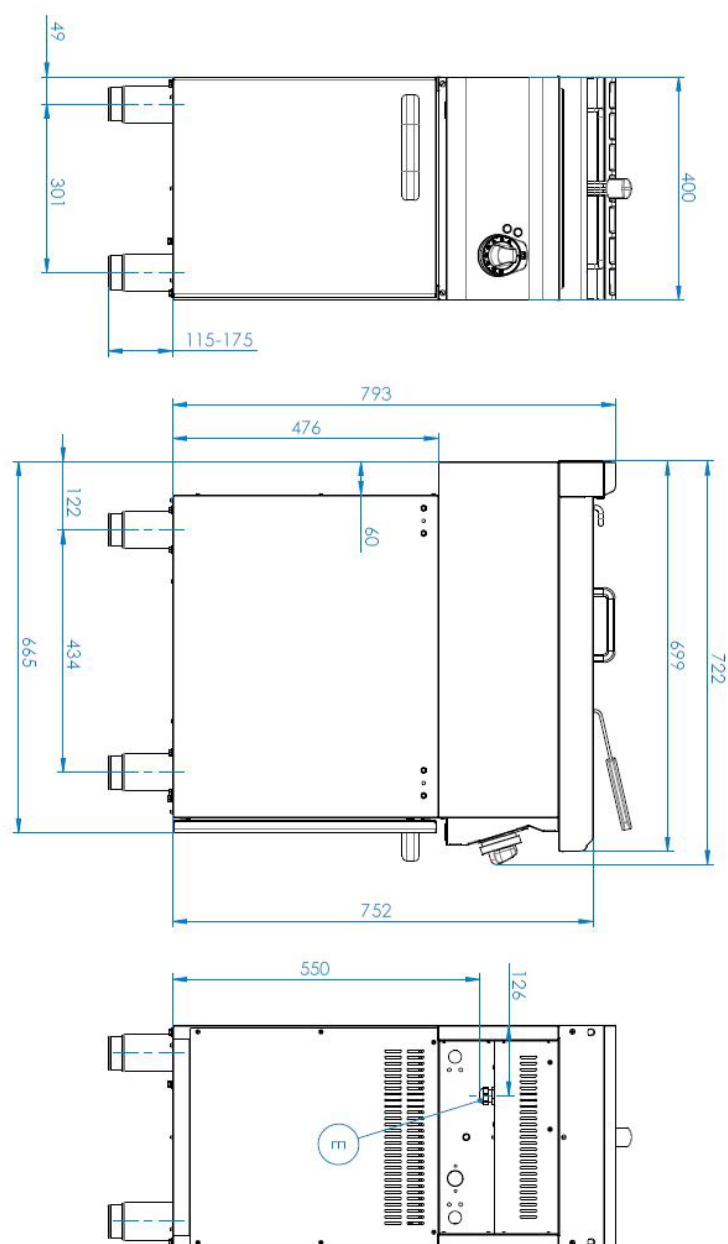
SAP Code

00110052

FE 70/40 E

A group of
articles - web

Fryers and French Fries Holders



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Product benefits

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

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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

Outlet into a removable collector in the base with a sieve against coarse dirt

- 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

Rotating heating element

- prevents food residues from burning
- there is no change in the taste of the oil
 - effective cleaning when the body is tipped out
 - easy access even to corners and time saving

6

High power consumption/l

- quick run-up to operating temperature after inserting the product
 - food is not soaked in oil, tastes better and is ready sooner
 - more production

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Technical parameters

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Model	SAP Code	00110052
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1. SAP Code:

00110052

2. Net Width [mm]:

400

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

45.00

6. Gross Width [mm]:

440

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

52.30

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.500

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Exterior color of the device:

Stainless steel

17. Material:

AISI 304 top plate, AISI 430 cladding

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.20

21. Device heating type:

Direct

22. Standard equipment for device:

lid and basket

23. Basin volume [l]:

17

24. Basin dimensions [mm x mm x mm]:

300 x 342 x 244

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

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Technical parameters



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29. Heating element material:

AISI 304

30. Number of baskets:

1

31. Number of basins:

1

32. Basket size [mm]:

280 x 300 x 120

33. Basin material:

AISI 304 - High quality stainless steel

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

0.80

35. Drain type:

Trough the cabinet

36. Drain:

Yes

37. Heating location:

Inside the tank

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

4