Technical data sheet

Product features

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V / 3N		
Model	**SAP Code**	00000950
FE 30 ELT	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 8
- 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]: 210 x 235 x 100

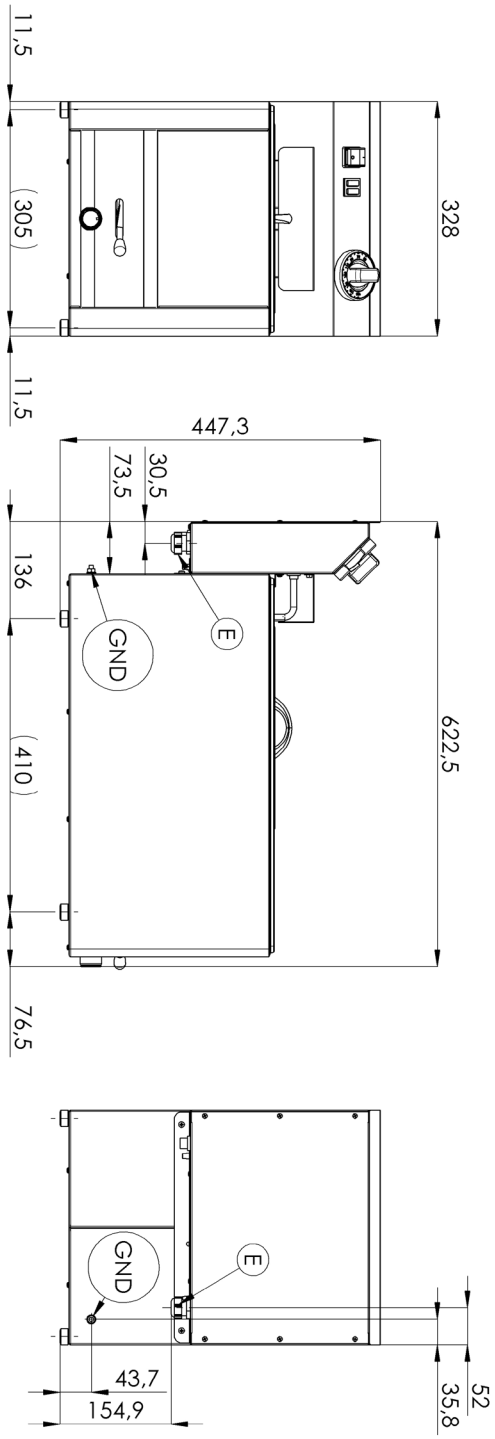
SAP Code	00000950	**Power electric [kW]**	6.000
Net Width [mm]	328	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	609	**Basin volume [l]**	8
Net Height [mm]	290	**Number of baskets**	1
Net Weight [kg]	8.00	**Basket size [mm]**	210 x 235 x 100

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V / 3N		
Model	**SAP Code**	00000950
FE 30 ELT	**A group of articles - web**	Fryers and French Fries Holders



RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Product benefits

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V / 3N		
Model	**SAP Code**	00000950
FE 30 ELT	**A group of articles - web**	Fryers and French Fries Holders

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 **Drain valve ¾" in the front part of the device with a safety lock against self-draining**

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 **Removable heating element**

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

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

6 **Higher rear chimney**

prevention of spontaneous combustion

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

7 **2 thermostats**

safety and working thermostat

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

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V / 3N		
Model	**SAP Code**	00000950
FE 30 ELT	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:** 00000950
2. **Net Width [mm]:** 328
3. **Net Depth [mm]:** 609
4. **Net Height [mm]:** 290
5. **Net Weight [kg]:** 8.00
6. **Gross Width [mm]:** 650
7. **Gross depth [mm]:** 366
8. **Gross Height [mm]:** 440
9. **Gross Weight [kg]:** 9.00
10. **Device type:** Electric unit
11. **Construction type of device:** Table top
12. **Power electric [kW]:** 6.000
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]:** 8
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]:** 210 x 235 x 100

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical parameters

Electric fryer 0,75 kW/l, 8 l without cabinet 400 V / 3N		
Model	**SAP Code**	00000950
FE 30 ELT	**A group of articles - web**	Fryers and French Fries Holders

29. Heating element construction:
Large surface area coiled heating element for extended service life and even heating of the oil bath

30. Drain type:
On the front panel

31. Drain:
Yes

32. Heating location:
Inside the tank

33. Cross-section of conductors CU [mm²]:
1

RM GASTRO, s.r.o.,
Třída Čs. armády 816,
391 81 Veselí nad Lužnicí 1, ID:49825062