

Technical data sheet



Product features

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

Model	SAP Code	00012293
FE 90/40-17 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
- Number of baskets: 1

SAP Code	00012293	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	17
Net Depth [mm]	900	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	55.00	Ratio power/volume [kW/l]	0.80
Power electric [kW]	13.500		

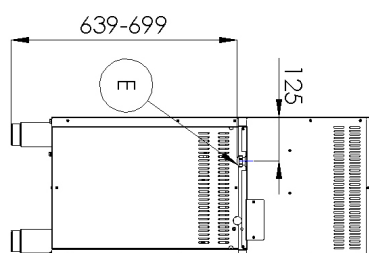
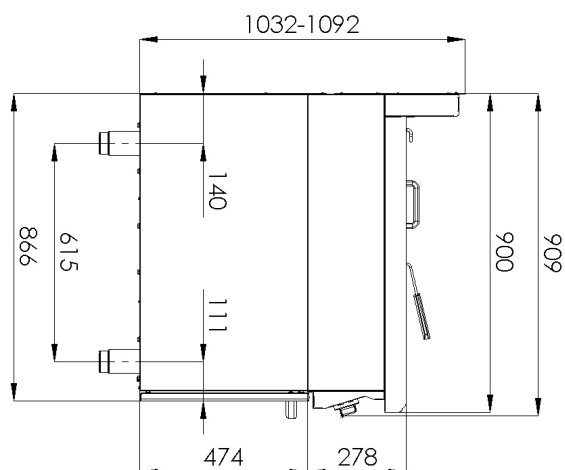
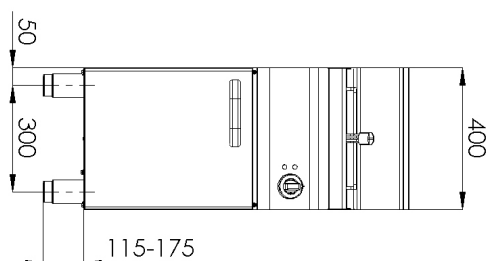
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Technical drawing



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

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Product benefits

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

Model	SAP Code	00012293
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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

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

Model	SAP Code	00012293
FE 90/40-17 E	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00012293

2. Net Width [mm]:

400

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

55.00

6. Gross Width [mm]:

440

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1140

9. Gross Weight [kg]:

65.00

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. Protection of controls:

IPX4

15. Material:

AISI 304 top plate, AISI 430 cladding

16. Indicators:

operation and warm-up

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.50

20. Standard equipment for device:

lid, basket

21. Basin volume [l]:

17

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Service accessibility:

Trough the frontal panel

25. Safety thermostat:

Yes

26. Safety thermostat up to x ° C:

230

27. Adjustable feet:

Yes

28. Heating element material:

AISI 304

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Technical parameters



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29. Number of baskets:

1

30. False bottom:

Yes

31. Number of basins:

1

32. Basin material:

AISI 304 - High quality stainless steel

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

0.80

34. Drain type:

Trough the cabinet

35. Drain:

Yes

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

4