

Technical data sheet

Product features



Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet

Model	SAP Code	00012294
FE 90/80-17 E	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 17
- 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
- Number of baskets: 2

SAP Code	00012294	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Basin volume [l]	17
Net Depth [mm]	900	Number of basins	2
Net Height [mm]	900	Number of baskets	2
Net Weight [kg]	94.00	Ratio power/volume [kW/l]	0.80
Power electric [kW]	27.000		

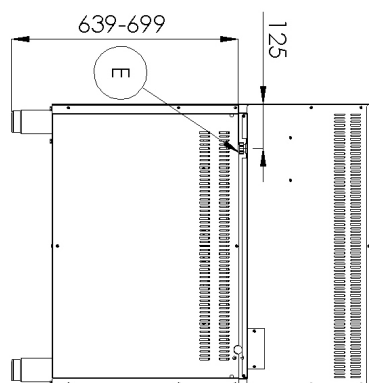
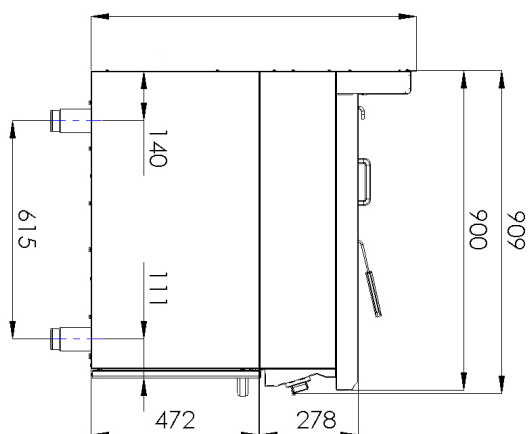
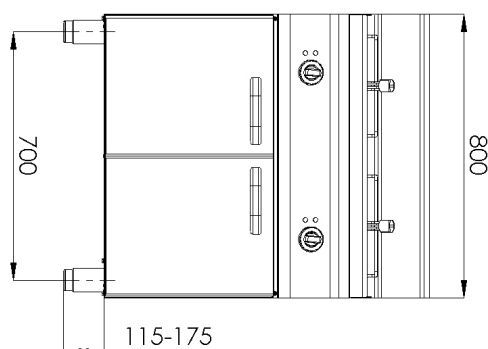
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Technical drawing



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Product benefits

Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet

Model	SAP Code	00012294
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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
- 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

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

longer lifetime
easy access

- 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 2 baskets 0,8 kW/l, 17+17 l on cabinet

Model	SAP Code	00012294
FE 90/80-17 E	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00012294

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

94.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1160

9. Gross Weight [kg]:

112.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

27.000

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. Safety thermostat:

Yes

25. Safety thermostat up to x ° C:

230

26. Adjustable feet:

Yes

27. Heating element material:

AISI 304

28. Number of baskets:

2

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Technical parameters



Electric fryer 2 baskets 0,8 kW/l, 17+17 l on cabinet

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29. False bottom:

Yes

30. Number of basins:

2

31. Basin material:

AISI 304 - High quality stainless steel

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

0.80

33. Heating element construction:

Swivel

34. Drain:

Yes

35. Heating location:

Inside the tank

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

10