

Technical data sheet

Product features



Electric deep fryer 0,56 kW/l, 16 l with basin and three baskets 400 V

Model	SAP Code	00015030
FE 66/3 ELT	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 16
- Drain type: On the front panel
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 3
- Basket size [mm]: 3x 132 x 235 x 100

SAP Code	00015030	Basin volume [l]	16
Net Width [mm]	660	Number of basins	1
Net Depth [mm]	600	Number of baskets	3
Net Height [mm]	290	Basket size [mm]	3x 132 x 235 x 100
Net Weight [kg]	15.00	Ratio power/volume [kW/l]	0.56
Power electric [kW]	9.000	Production of fries [kg/h]	15
Loading	400 V / 3N - 50 Hz		

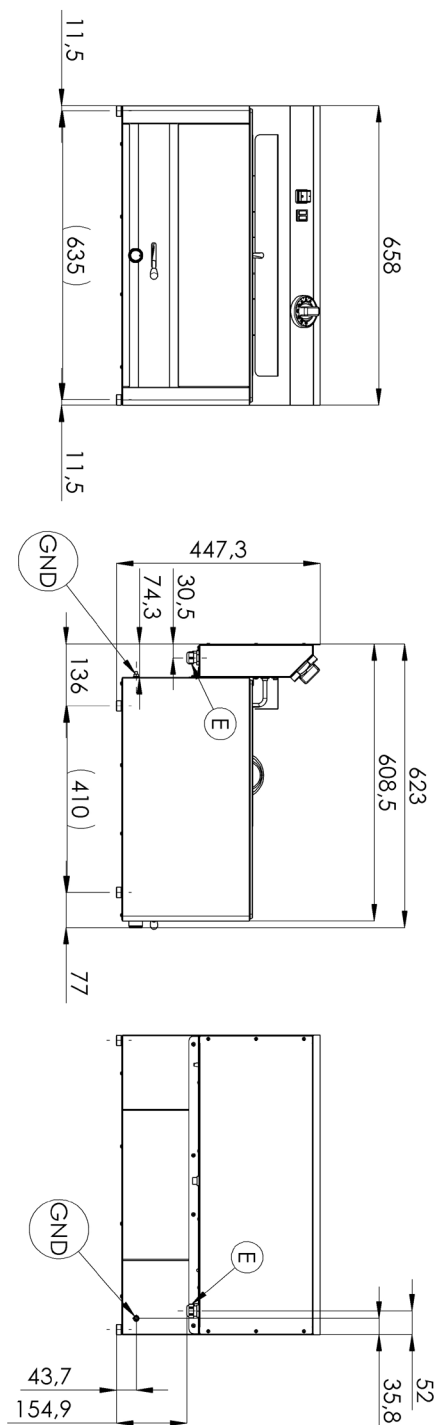
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Technical drawing



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Technical parameters



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Model	SAP Code	00015030
FE 66/3 ELT	A group of articles - web	Fryers and French Fries Holders

1. SAP Code:

00015030

2. Net Width [mm]:

660

3. Net Depth [mm]:

600

4. Net Height [mm]:

290

5. Net Weight [kg]:

15.00

6. Gross Width [mm]:

705

7. Gross depth [mm]:

685

8. Gross Height [mm]:

450

9. Gross Weight [kg]:

18.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

9.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Exterior color of the device:

Stainless steel

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Device heating type:

Direct

19. Standard equipment for device:

lid, baskets, drain plug

20. Basin volume [l]:

16

21. Volume capacity of the container [l]:

16.00

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Safety thermostat:

Yes

25. Safety thermostat up to x ° C:

235

26. Heating element material:

AISI 304

27. Number of baskets:

3

28. Number of basins:

1

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29. Basket size [mm]:

3x 132 x 235 x 100

30. Basin material:

AISI 304 - High quality stainless steel

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

0,56

32. Production of fries [kg/h]:

15

33. Heating element construction:

Large surface area coiled heating element to extend its life and heat the oil bath evenly

34. Drain type:

On the front panel

35. Safety drain:

Yes

36. Heating location:

Inside the tank

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

2