Technical data sheet

Product features

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
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

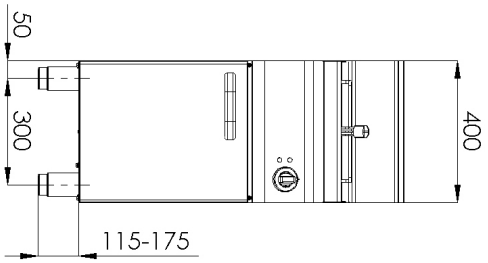
SAP Code	00012293	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	400	**Basin volume [l]**	17
Net Depth [mm]	900	**Number of basins**	1
Net Height [mm]	900	**Number of baskets**	1
Net Weight [kg]	55.00	**Ratio power/volume [kW/l]**	0.80
Power electric [kW]	13.500		

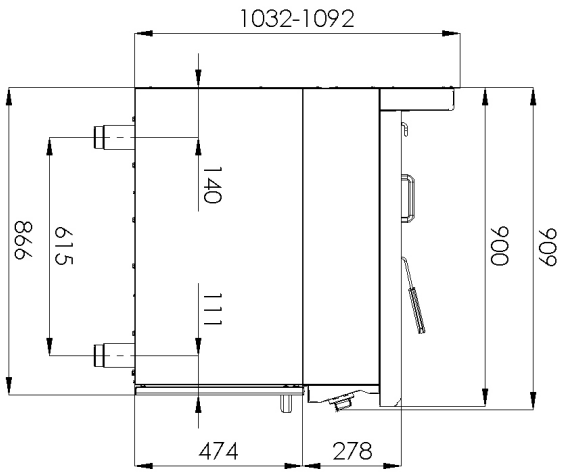
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391 81 Veselí nad Lužnicí 1, ID:49825062

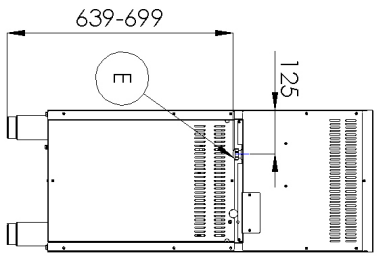
Technical data sheet

Technical drawing

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
Model	**SAP Code**	00012293
FE 90/40-17 E	**A group of articles - web**	Fryers and French Fries Holders







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Technical data sheet

Product benefits

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
Model	**SAP Code**	00012293
FE 90/40-17 E	**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 **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 data sheet

Technical parameters

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V / 3N		
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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Model	**SAP Code**	00012293
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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

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