Technical data sheet

Product features

Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00006806
FE 61 ELT	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 8
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 2
- Basket size [mm]: 2x 210 x 235 x 100

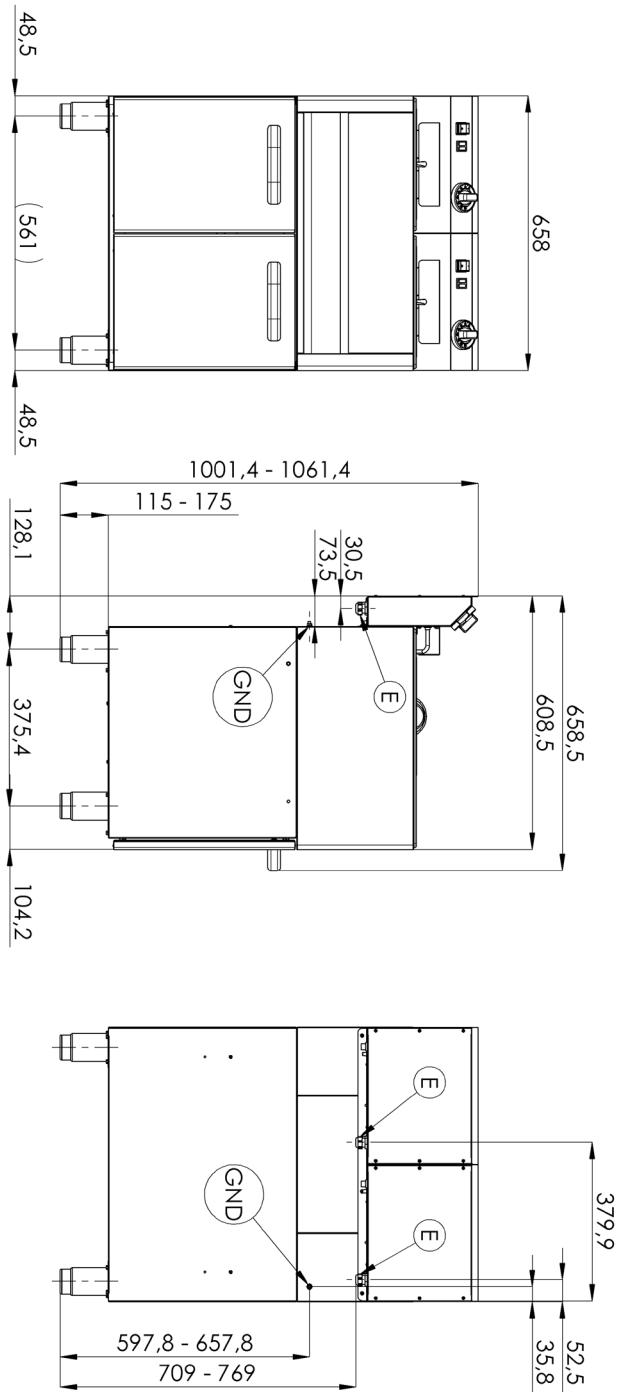
SAP Code	00006806	**Basin volume [l]**	8
Net Width [mm]	658	**Number of basins**	2
Net Depth [mm]	609	**Number of baskets**	2
Net Height [mm]	900	**Basket size [mm]**	2x 210 x 235 x 100
Net Weight [kg]	50.00	**Ratio power/volume [kW/l]**	0.75
Power electric [kW]	12.000	**Production of fries [kg/h]**	18
Loading	400 V / 3N - 50 Hz		

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Technical data sheet

Technical drawing

Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V / 3N		
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Product benefits

Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00006806
FE 61 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
- 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 **Removable heating element**

longer lifetime
easy access

- 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

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Technical data sheet

Technical parameters

Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V / 3N

Model	SAP Code	00006806
FE 61 ELT	A group of articles - web	Fryers and French Fries Holders

1. **SAP Code:**
   00006806
2. **Net Width [mm]:**
   658
3. **Net Depth [mm]:**
   609
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   50.00
6. **Gross Width [mm]:**
   705
7. **Gross depth [mm]:**
   725
8. **Gross Height [mm]:**
   1120
9. **Gross Weight [kg]:**
   62.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    12.000
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Material:**
    Stainless steel
16. **Indicators:**
    operation and warm-up
17. **Worktop material:**
    AISI 304
18. **Worktop Thickness [mm]:**
    0.80
19. **Standard equipment for device:**
    lid and basket
20. **Basin volume [l]:**
    8
21. **Maximum device temperature [°C]:**
    190
22. **Minimum device temperature [°C]:**
    50
23. **Safety thermostat up to x ° C:**
    235
24. **Adjustable feet:**
    Yes
25. **Heating element material:**
    AISI 304
26. **Number of baskets:**
    2
27. **Number of basins:**
    2
28. **Basket size [mm]:**
    2x 210 x 235 x 100

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Technical parameters

Electric fryer 2 baskets 0,75 kW/l, 8+8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00006806
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29. Basin material:
AISI 304 - High quality stainless steel

30. Ratio power/volume [kW/l]:
0.75

31. Production of fries [kg/h]:
18

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

33. Drain type:
Trough the cabinet

34. Drain:
Yes

35. Heating location:
Inside the tank

36. Cross-section of conductors CU [mm²]:
4

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