

Technical data sheet

Product features



Gas fryer 17 l

Model	SAP Code	00013694
FE 90/40-17 G	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
- Heating location: Inside the tank
- Ignition: Piezo
- Number of baskets: 1

SAP Code	00013694	Type of gas	Natural gas, propane butane
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]	49.00	Ratio power/volume [kW/l]	0.82
Power gas [kW]	14.000		

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Technical drawing



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Technical parameters

Gas fryer 17 l		
Model	SAP Code	00013694
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1. SAP Code:

00013694

2. Net Width [mm]:

400

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

49.00

6. Gross Width [mm]:

465

7. Gross depth [mm]:

995

8. Gross Height [mm]:

1153

9. Gross Weight [kg]:

56.00

10. Device type:

Gas unit

11. Construction type of device:

With substructure

12. Power gas [kW]:

14.000

13. Ignition:

Piezo

14. Type of gas:

Natural gas, propane butane

15. Protection of controls:

IPX4

16. Material:

AISI 304 top plate, AISI 430 cladding

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 thermocouple:

Yes

26. Safety thermostat:

Yes

27. Safety thermostat up to x ° C:

230

28. Adjustable feet:

Yes

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29. Heating element material:

AISI 304

30. Number of baskets:

1

31. False bottom:

Yes

32. Number of basins:

1

33. Basin material:

AISI 304 - High quality stainless steel

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

0.82

35. Drain type:

Trough the cabinet

36. Drain:

Yes

37. Heating location:

Inside the tank

38. Connection to a ball valve:

1/2