Technical data sheet

Product features

Electric fryer 0,75 kW/l, 8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00007378
FE 31 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: 1
- Basket size [mm]: 210 x 235 x 100

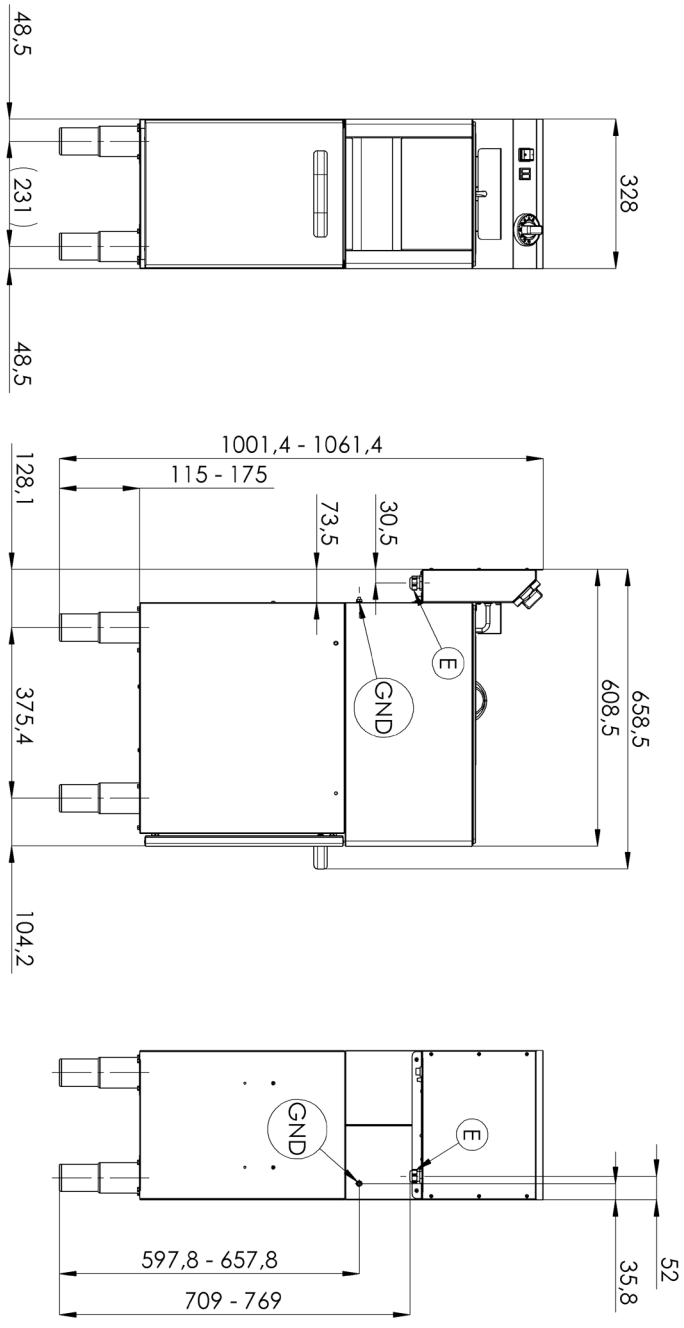
SAP Code	00007378	**Basin volume [l]**	8
Net Width [mm]	328	**Number of basins**	1
Net Depth [mm]	609	**Number of baskets**	1
Net Height [mm]	900	**Basket size [mm]**	210 x 235 x 100
Net Weight [kg]	32.00	**Ratio power/volume [kW/l]**	0.75
Power electric [kW]	6.000	**Production of fries [kg/h]**	9
Loading	400 V / 3N - 50 Hz		

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Technical drawing

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

Electric fryer 0,75 kW/l, 8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00007378
FE 31 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
- 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 **Removable heating element**

prevents food residues from burning
there is no change in the taste of the oil

- 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 parameters

Electric fryer 0,75 kW/l, 8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00007378
FE 31 ELT	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:** 00007378
2. **Net Width [mm]:** 328
3. **Net Depth [mm]:** 609
4. **Net Height [mm]:** 900
5. **Net Weight [kg]:** 32.00
6. **Gross Width [mm]:** 675
7. **Gross depth [mm]:** 365
8. **Gross Height [mm]:** 1090
9. **Gross Weight [kg]:** 35.00
10. **Device type:** Electric unit
11. **Construction type of device:** With substructure
12. **Power electric [kW]:** 6.000
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:** 1
27. **Number of basins:** 1
28. **Basket size [mm]:** 210 x 235 x 100

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Technical parameters

Electric fryer 0,75 kW/l, 8 l on cabinet 400 V / 3N		
Model	**SAP Code**	00007378
FE 31 ELT	**A group of articles - web**	Fryers and French Fries Holders

29. Basin material:
AISI 304 - High quality stainless steel

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

31. Production of fries [kg/h]:
9

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]:
1

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