

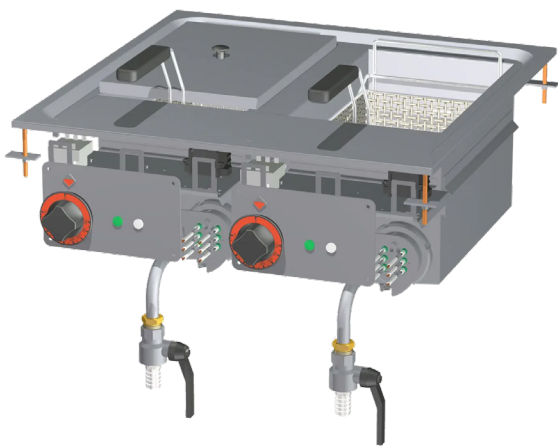
Technical data sheet

Product features



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00007477 |
|--------------|-----------------|----------|



- Basin volume [l]: 10
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 2
- Basket size [mm]: 200 x 300 x 100

| | | | |
|----------------------------|--------------------|-----------------------------------|-----------------|
| SAP Code | 00007477 | Basin volume [l] | 10 |
| Net Width [mm] | 600 | Number of basins | 2 |
| Net Depth [mm] | 600 | Number of baskets | 2 |
| Net Height [mm] | 390 | Basket size [mm] | 200 x 300 x 100 |
| Net Weight [kg] | 30.00 | Ratio power/volume [kW/l] | 0.66 |
| Power electric [kW] | 13.200 | Production of fries [kg/h] | 20 |
| Loading | 400 V / 3N - 50 Hz | | |

Technical data sheet

Technical drawing

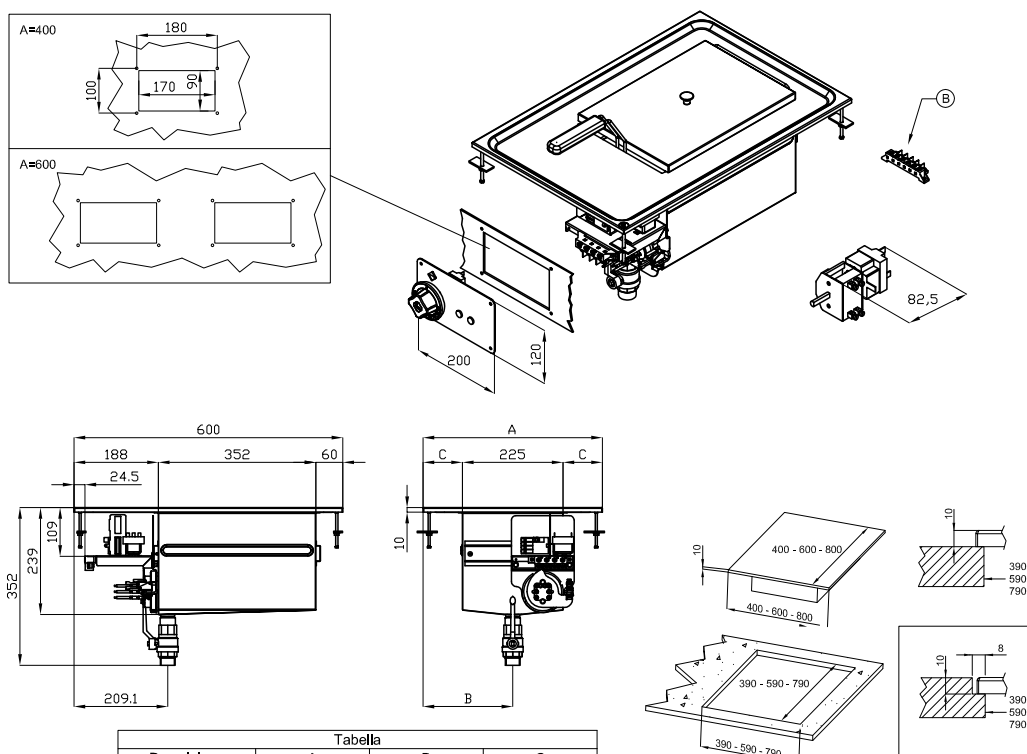


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Model

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00007477



| Tabella | | | |
|-------------|--------|--------|---------|
| Descrizione | A | B | C |
| F10D-64ET | 400 mm | 200 mm | 87,5 mm |
| F2/10D-66ET | 600 mm | 150 mm | 37,5 mm |

| | | | | | |
|---|------------|--|---|-----------------------|--|
| A | Data plate | | B | Electrical connection | |
|---|------------|--|---|-----------------------|--|

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Product benefits



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

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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 IPX5

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

longer lifetime
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

Technical data sheet

Technical parameters



Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V

Model

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00007477

1. SAP Code:

00007477

2. Net Width [mm]:

600

3. Net Depth [mm]:

600

4. Net Height [mm]:

390

5. Net Weight [kg]:

30.00

6. Gross Width [mm]:

630

7. Gross depth [mm]:

690

8. Gross Height [mm]:

610

9. Gross Weight [kg]:

35.00

10. Device type:

Electric unit

11. Construction type of device:

Drop-in

12. Power electric [kW]:

13.200

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX5

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Stainless steel

20. Standard equipment for device:

including filter container, lid and basket

21. Basin volume [l]:

10

22. Basin dimensions [mm x mm x mm]:

220 x 350 x 230

23. Maximum device temperature [°C]:

190

24. Minimum device temperature [°C]:

50

25. Power control type:

knob control

26. Service accessibility:

Trough the frontal panel

27. Safety element:

safety thermostat

28. Safety thermostat:

Yes

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Technical parameters



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29. Adjustable feet:

Yes

30. Additional information:

large surface area heating coil to extend its life and evenly heat the oil bath cold zone

31. Heating element material:

AISI 304

32. Number of baskets:

2

33. Number of basins:

2

34. Basket size [mm]:

200 x 300 x 100

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

0.66

36. Production of fries [kg/h]:

20

37. Heating element construction:

Swivel

38. Drain type:

Trough the cabinet

39. Drain:

Yes

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

4

- Výkon (kW): 30-37 (230 V); 53-64 (400 V)