

# Technical data sheet

## Product features



### Electric fryer 13l on cabinet

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00019407                        |
| FE 740/13 E  | <b>A group of articles - web</b> | Fryers and French Fries Holders |



- Basin volume [l]: 13
- Drain type: Trough the cabinet
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate and cladding
- Heating location: Inside the tank
- Number of baskets: 1
- Basket size [mm]: 215 x 300 x 120

|                            |          |                                  |                    |
|----------------------------|----------|----------------------------------|--------------------|
| <b>SAP Code</b>            | 00019407 | <b>Loading</b>                   | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 400      | <b>Basin volume [l]</b>          | 13                 |
| <b>Net Depth [mm]</b>      | 730      | <b>Number of basins</b>          | 1                  |
| <b>Net Height [mm]</b>     | 900      | <b>Number of baskets</b>         | 1                  |
| <b>Net Weight [kg]</b>     | 46.00    | <b>Basket size [mm]</b>          | 215 x 300 x 120    |
| <b>Power electric [kW]</b> | 9.900    | <b>Ratio power/volume [kW/l]</b> | 0.76               |

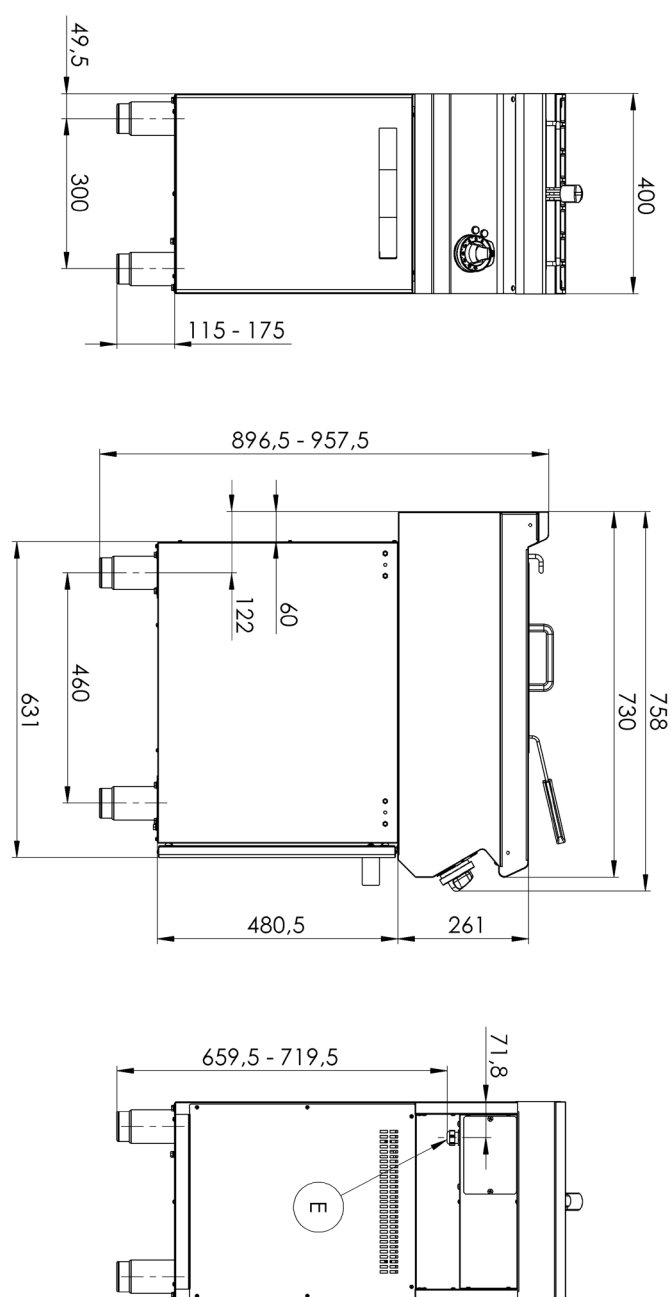
# Technical data sheet

Technical drawing



## Electric fryer 13l on cabinet

|              |                                  |                                 |
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# Technical data sheet

## Technical parameters



### Electric fryer 13l on cabinet

|              |                                  |                                 |
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| <b>Model</b> | <b>SAP Code</b>                  | 00019407                        |
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**1. SAP Code:**

00019407

**2. Net Width [mm]:**

400

**3. Net Depth [mm]:**

730

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

46.00

**6. Gross Width [mm]:**

440

**7. Gross depth [mm]:**

800

**8. Gross Height [mm]:**

1065

**9. Gross Weight [kg]:**

52.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

9.900

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Exterior color of the device:**

Stainless steel

**16. Material:**

AISI 304 top plate and cladding

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

AISI 304

**20. Worktop Thickness [mm]:**

1.50

**21. Device heating type:**

Direct

**22. Standard equipment for device:**

lid and basket

**23. Basin volume [l]:**

13

**24. Basin dimensions [mm x mm x mm]:**

265 x 346 x 200

**25. Maximum device temperature [°C]:**

190

**26. Minimum device temperature [°C]:**

50

**27. Safety thermostat:**

Yes

**28. Heating element material:**

AISI 304

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**29. Number of baskets:**

1

**30. Number of basins:**

1

**31. Basket size [mm]:**

215 x 300 x 120

**32. Basin material:**

AISI 304 - High quality stainless steel

**33. Ratio power/volume [kW/l]:**

0.76

**34. Drain type:**

Trough the cabinet

**35. Safety drain:**

Yes

**36. Heating location:**

Inside the tank

**37. Cross-section of conductors CU [mm<sup>2</sup>]:**

2,5