

# Technical data sheet



## Product features

### Electric fryer 0,96 kW/l, 13 l without cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110050
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- Basin volume [l]: 13
- Drain type: On the front panel
- 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]: 280 x 295 x 100

<b>SAP Code</b>	00110050	<b>Power gas [kW]</b>	12.000
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	13
<b>Net Depth [mm]</b>	700	<b>Number of basins</b>	1
<b>Net Height [mm]</b>	330	<b>Number of baskets</b>	1
<b>Net Weight [kg]</b>	22.00	<b>Basket size [mm]</b>	280 x 295 x 100
<b>Power electric [kW]</b>	12.500	<b>Ratio power/volume [kW/l]</b>	0.96
<b>Loading</b>	400 V / 3N - 50 Hz		

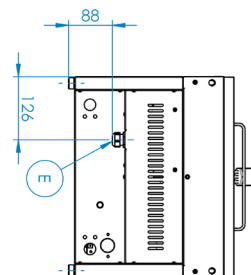
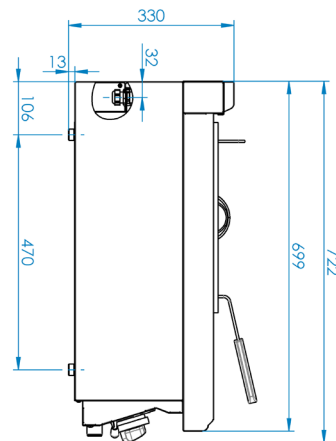
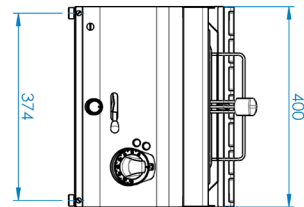
# Technical data sheet



Technical drawing

Electric fryer 0,96 kW/l, 13 l without cabinet 400 V

Model	SAP Code	00110050
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# Technical data sheet



## Product benefits

### Electric fryer 0,96 kW/l, 13 l without cabinet 400 V

Model

SAP Code

00110050

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

#### Drain valve ¾" in the front part of the device with a safety lock against self-draining

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

6

#### High power consumption/l

quick run-up to operating temperature after inserting the product

- food is not soaked in oil, tastes better and is ready sooner
- more production

# Technical data sheet



## Technical parameters

### Electric fryer 0,96 kW/l, 13 l without cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00110050
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**1. SAP Code:**

00110050

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

400

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

700

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

330

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

22.00

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

440

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

800

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

500

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

28.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

12.500

**13. Loading:**

400 V / 3N - 50 Hz

**14. Power gas [kW]:**

12.000

**15. Protection of controls:**

IPX4

**16. Material:**

Stainless steel

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

Stainless steel

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

1.20

**20. Device heating type:**

Direct

**21. Standard equipment for device:**

lid and basket

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

13

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

300 x 336 x 200

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

190

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

50

**26. Safety thermostat:**

Yes

**27. Adjustable feet:**

Yes

**28. Heating element material:**

AISI 304

# Technical data sheet



Technical parameters

## Electric fryer 0,96 kW/l, 13 l without cabinet 400 V

**Model**

**SAP Code**

00110050

**29. Number of baskets:**

1

**30. Number of basins:**

1

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

280 x 295 x 100

**32. Basin material:**

AISI 304 - High quality stainless steel

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

0.96

**34. Drain type:**

On the front panel

**35. Drain:**

Yes

**36. Drain connection:**

No

**37. Heating location:**

Inside the tank

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

4

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