

Product features

Electric fryer 0,6 kW/l, 5 l counter top 230 V

Model SAP Code 00000887



- Basin volume [l]: 5
- Drain: No
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 1
- Basket size [mm]: 130 x 235 x 100

| SAP Code | 00000887 | Loading | 230 V / 1N - 50 Hz |
|---------------------|----------|---------------------------|--------------------|
| Net Width [mm] | 218 | Basin volume [l] | 5 |
| Net Depth [mm] | 413 | Number of baskets | 1 |
| Net Height [mm] | 311 | Basket size [mm] | 130 x 235 x 100 |
| Net Weight [kg] | 5.50 | Ratio power/volume [kW/l] | 0.60 |
| Power electric [kW] | 3.000 | | |



Product benefits

Electric fryer 0,6 kW/l, 5 l counter top 230 V

Model SAP Code

All-stainless design

long life resistance of AISI 304 stainless steel material the material does not cut

- savings on service interventions
- easy cleaning and maintenance of equipment

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
- B Effective cold zone prevents food residues from burning there is no change in the taste of the oil
 - longer oil life
 - easy access and maintenance

Removable heating element
longer lifetime
easy access

- fully removable electric box with heating element for convenient cleaning and servicing
- easy access even to corners and time saving

Removable container

stainless steel container with handles

- easier cleaning and handling
- dishwasher safe

Manipulation easy portability

higher rear chimney

- flexibility in the kitchen, can be used for banquets

Prevention of spontaneous combustion

 safer heat dissipation and separation of oil and ventilation from the fryer 2 thermostats

00000887

safety and working thermostat

- traffic safety
- prevention of spontaneous combustion
- Prevention of oil flashover

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2024-11-20

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Technical parameters

| Electric fryer 0,6 kW/l, 5 l counter | top 230 V | |
|--|-----------|---|
| Model | SAP Code | 00000887 |
| | | |
| 1. SAP Code: 00000887 | | 14. Ignition: Electric |
| 2. Net Width [mm]: 218 | | 15. Protection of controls: IPX4 |
| 3. Net Depth [mm]: 413 | | 16. Material: Stainless steel |
| 4. Net Height [mm]: 311 | | 17. Indicators: operation and warm-up |
| 5. Net Weight [kg]: 5.50 | | 18. Worktop material: AISI 304 |
| 6. Gross Width [mm]: 330 | | 19. Worktop Thickness [mm]: 0.80 |
| 7. Gross depth [mm]: 450 | | 20. Device heating type: Direct |
| 8. Gross Height [mm]: 220 | | 21. Standard equipment for device: lid and basket |
| 9. Gross Weight [kg]: 6.00 | | 22. Basin volume [l]: |
| 0. Device type: Electric unit | | 23. Volume capacity of the container [l]: 5.00 |
| 1. Construction type of device: Table top | | 24. Maximum device temperature [°C]: 190 |
| 2. Power electric [kW]: 3.000 | | 25. Minimum device temperature [°C]: 50 |
| 3. Loading: | | 26. Safety element: |

microswitch that switches off the heating elements in the event of incorrect electrical installation. box in the holder

for greater security

230 V / 1N - 50 Hz



Technical parameters

31. Basket size [mm]: 130 x 235 x 100

| Electric fryer 0,6 kW/l, 5 l counter top 230 V | | | | |
|--|----------|--|--|--|
| Model | SAP Code | 00000887 | | |
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| | | | | |
| 27. Safety thermostat up to x ° C: 235 | | 32. Ratio power/volume [kW/l]: 0.60 | | |
| 28. Adjustable feet: Yes | | 33. Heating element construction: Large surface area coiled heating element to extend its life and heat the oil bath evenly | | |
| 29. Heating element material: AISI 304 | | 34. Drain: No | | |
| 30. Number of baskets: | | 35. Heating location: Inside the tank | | |