

Technical data sheet

Product features



Fryer for fish electric 2 baskets 0,43 kW/l, 8+8 l counter top 230 V

Model	SAP Code	00010747
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- Basin volume [l]: 8
- Drain type: On the front panel
- 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: 2
- Basket size [mm]: 150 x 320 x 120

SAP Code	00010747	Power electric [kW]	6.800
Net Width [mm]	459	Loading	2x 230 V / 1N - 50 Hz
Net Depth [mm]	0	Basin volume [l]	8
Net Height [mm]	306	Number of baskets	2
Net Weight [kg]	15.80	Basket size [mm]	150 x 320 x 120

Technical data sheet

Technical drawing

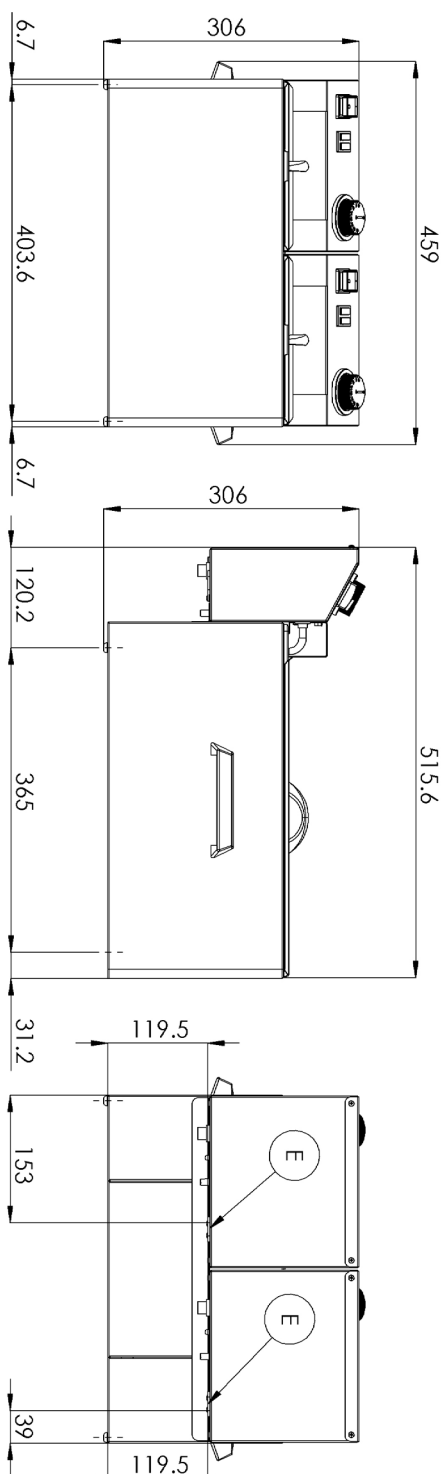


Fryer for fish electric 2 baskets 0,43 kW/l, 8+8 l counter top 230 V

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Product benefits

Fryer for fish electric 2 baskets 0,43 kW/l, 8+8 l counter top 230 V

Model

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1

All-stainless design

- 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

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

4

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

5

Removable container

- stainless steel container with handles
 - easier cleaning and handling
 - dishwasher safe

6

Manipulation

- easy portability
 - flexibility in the kitchen, can be used for banquets

7

Prevention of spontaneous combustion

- higher rear chimney
 - safer heat dissipation and separation of oil and ventilation from the fryer

8

2 thermostats

- safety and working thermostat
 - traffic safety
 - prevention of spontaneous combustion
 - Prevention of oil flashover

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Technical parameters



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Model

SAP Code

00010747

1. SAP Code:

00010747

2. Net Width [mm]:

459

3. Net Depth [mm]:

0

4. Net Height [mm]:

306

5. Net Weight [kg]:

15.80

6. Gross Width [mm]:

555

7. Gross depth [mm]:

455

8. Gross Height [mm]:

345

9. Gross Weight [kg]:

18.80

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

6.800

13. Loading:

2x 230 V / 1N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

0.80

20. Standard equipment for device:

lid and basket

21. Basin volume [l]:

8

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Safety thermostat up to x ° C:

235

25. Adjustable feet:

Yes

26. Heating element material:

AISI 304

27. Number of baskets:

2

28. Basket size [mm]:

150 x 320 x 120

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Technical parameters



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29. Heating element construction:

Large surface area coiled heating element to extend its life and heat the oil bath evenly

32. Heating location:

Inside the tank

30. Drain type:

On the front panel

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

4

31. Drain:

No