

# Technical data sheet

## Product features



### Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00000906                        |
| FE 74        | <b>A group of articles - web</b> | Fryers and French Fries Holders |



- Basin volume [l]: 8
- Drain: No
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Basket size [mm]: 210 x 235 x 100 + 130 x 235 x 100

|                        |          |                            |                                      |
|------------------------|----------|----------------------------|--------------------------------------|
| <b>SAP Code</b>        | 00000906 | <b>Power electric [kW]</b> | 5.100                                |
| <b>Net Width [mm]</b>  | 448      | <b>Loading</b>             | 230 V / 1N - 50 Hz                   |
| <b>Net Depth [mm]</b>  | 0        | <b>Basin volume [l]</b>    | 8                                    |
| <b>Net Height [mm]</b> | 311      | <b>Basket size [mm]</b>    | 210 x 235 x 100 +<br>130 x 235 x 100 |
| <b>Net Weight [kg]</b> | 12.00    |                            |                                      |

# Technical data sheet

Technical drawing



Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

Model

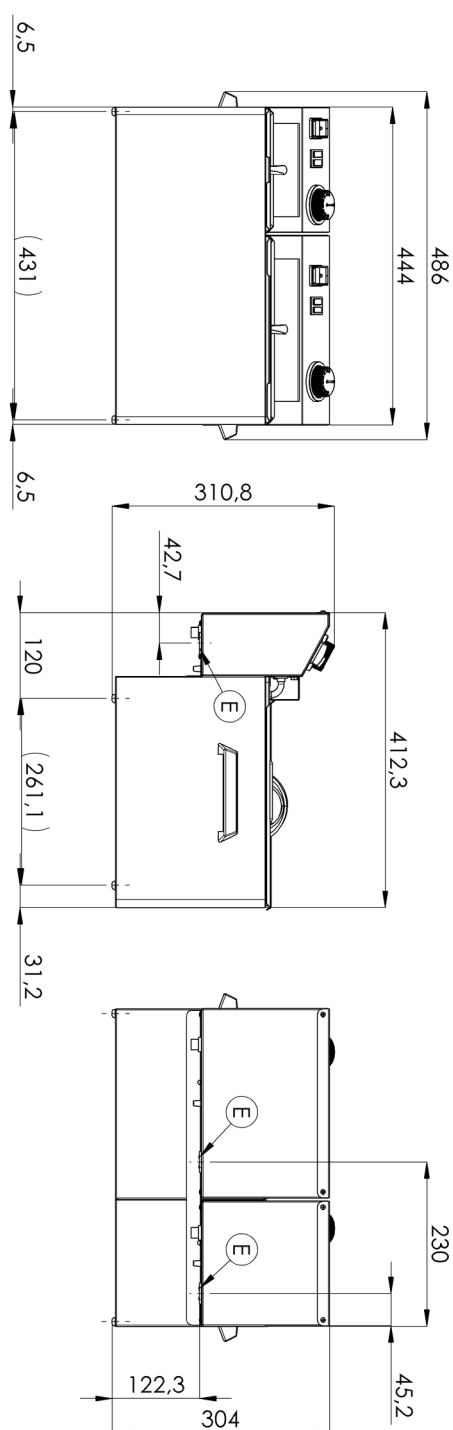
SAP Code

00000906

FE 74

A group of  
articles - web

Fryers and French Fries Holders



# Technical data sheet



## Product benefits

### Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00000906                        |
| FE 74        | <b>A group of articles - web</b> | Fryers and French Fries Holders |

1

#### All-stainless design

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

2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

3

#### Effective cold zone

prevents food residues from burning  
there is no change in the taste of the oil

4

#### Removable heating element

longer lifetime  
easy access

5

#### Removable container

stainless steel container with handles

6

#### Manipulation

easy portability

7

#### Prevention of spontaneous combustion

higher rear chimney

8

#### 2 thermostats

safety and working thermostat

# Technical data sheet

## Technical parameters



### Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00000906                        |
| FE 74        | <b>A group of articles - web</b> | Fryers and French Fries Holders |

**1. SAP Code:**

00000906

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

448

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

0

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

311

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

12.00

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

450

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

495

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

330

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

13.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

5.100

**13. Loading:**

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. Basket size [mm]:**

210 x 235 x 100 + 130 x 235 x 100

**28. Heating element construction:**

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

# Technical data sheet

Technical parameters



Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

|       |                           |                                 |
|-------|---------------------------|---------------------------------|
| Model | SAP Code                  | 00000906                        |
| FE 74 | A group of articles - web | Fryers and French Fries Holders |

**29. Drain:**

No

**31. Cross-section of conductors CU [mm²]:**

2

**30. Heating location:**

Inside the tank