

Technical data sheet



Product features

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model	SAP Code	00110052
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- Basin volume [l]: 17
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate, AISI 430 cladding
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 1
- Basket size [mm]: 280 x 300 x 120

SAP Code	00110052	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	17
Net Depth [mm]	700	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	45.00	Basket size [mm]	280 x 300 x 120
Power electric [kW]	13.500	Ratio power/volume [kW/l]	0.80

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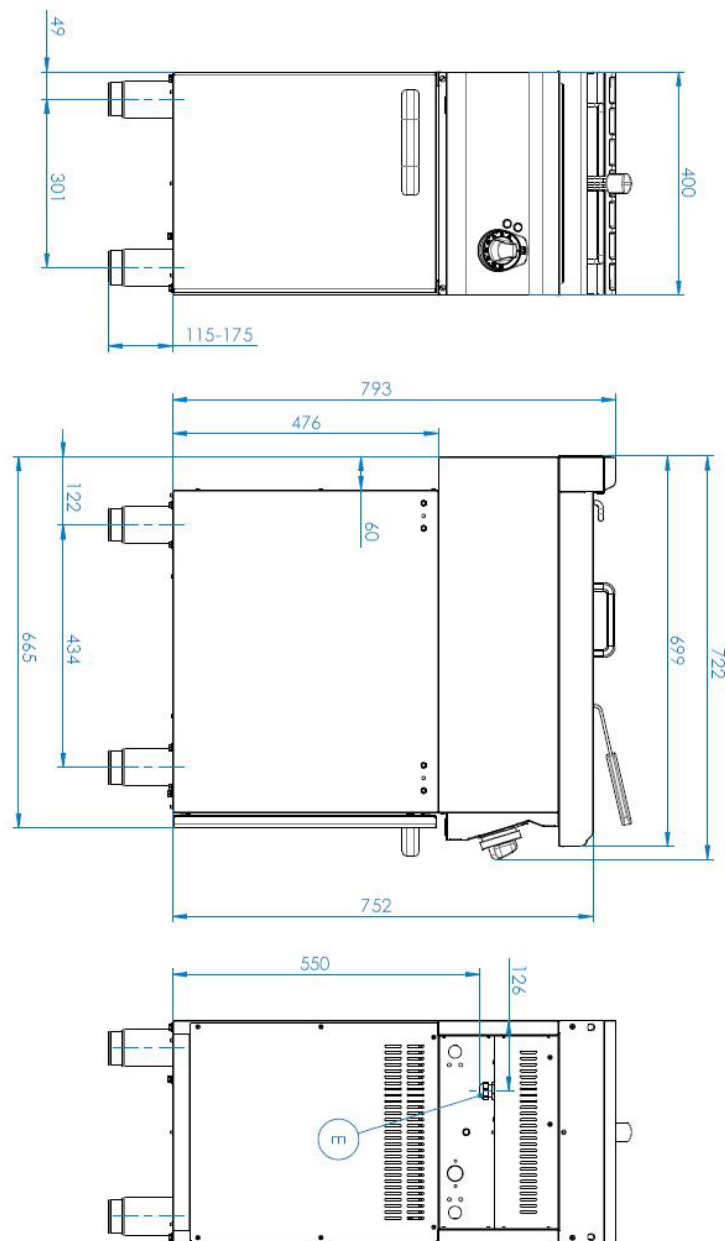
Technical drawing

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model

SAP Code

00110052



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Product benefits

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model

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1

All-stainless steel bathtub

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

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

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

Outlet into a removable collector in the base with a sieve against coarse dirt

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

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

- 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

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Technical parameters

Electric fryer 0,8 kW/l, 17 l on cabinet 400 V

Model	SAP Code	00110052
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1. SAP Code:

00110052

2. Net Width [mm]:

400

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

45.00

6. Gross Width [mm]:

440

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

52.30

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.500

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Exterior color of the device:

Stainless steel

17. Material:

AISI 304 top plate, AISI 430 cladding

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.20

21. Device heating type:

Direct

22. Standard equipment for device:

lid and basket

23. Basin volume [l]:

17

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

300 x 342 x 244

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

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Technical parameters

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00110052

29. Heating element material:

AISI 304

34. Ratio power/volume [kW/l]:

0.80

30. Number of baskets:

1

35. Drain type:

Trough the cabinet

31. Number of basins:

1

36. Drain:

Yes

32. Basket size [mm]:

280 x 300 x 120

37. Heating location:

Inside the tank

33. Basin material:

AISI 304 - High quality stainless steel