

Product features

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V

Model SAP Code 00000903



- Basin volume [l]: 30

- 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

- Ignition: Electric

- Number of baskets: 1

- Basket size [mm]: 570 x 440 x 80

SAP Code	00000903	Power electric [kW]	15.000
Net Width [mm]	700	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	644	Basin volume [l]	30
Net Height [mm]	440	Number of baskets	1
Net Weight [kg]	21.00	Basket size [mm]	570 x 440 x 80



Product benefits

Electric fryer 0,5 kW/l, 30 l counter top drain tap 400 V

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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

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

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
- flexibility in the kitchen, can be used for banquets

Prevention of spontaneous combustion

higher rear chimney

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

safety and working thermostat

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



Technical parameters

Electric fryer 0,5 kW/l, 30 l cour	nter top drain tap 400	o v
Model	SAP Code	00000903
1. SAP Code: 00000903		15. Protection of controls: IPX4
2. Net Width [mm]: 700		16. Material: Stainless steel
3. Net Depth [mm]: 644		17. Indicators: operation and warm-up
4. Net Height [mm]: 440		18. Worktop material: AISI 304
5. Net Weight [kg]: 21.00		19. Worktop Thickness [mm]: 0.80
6. Gross Width [mm]:		20. Standard equipment for device: lid, basket, drain plug
7. Gross depth [mm]: 700		21. Basin volume [l]: 30
8. Gross Height [mm]: 440		22. Maximum device temperature [°C]: 190
9. Gross Weight [kg]: 25.00		23. Minimum device temperature [°C]: 50
10. Device type: Electric unit		24. Safety thermostat up to x ° C: 235
11. Construction type of device: Table top		25. Adjustable feet: Yes
12. Power electric [kW]: 15.000		26. Heating element material: AISI 304
13. Loading: 400 V / 3N - 50 Hz		27. Number of baskets:

28. Basket size [mm]:

570 x 440 x 80

14. Ignition:

Electric



Technical parameters

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Model	SAP Code	00000903		

29. Heating element construction:

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

30. Drain type:

On the front panel

31. Drain:

Yes

32. Heating location:

Inside the tank