

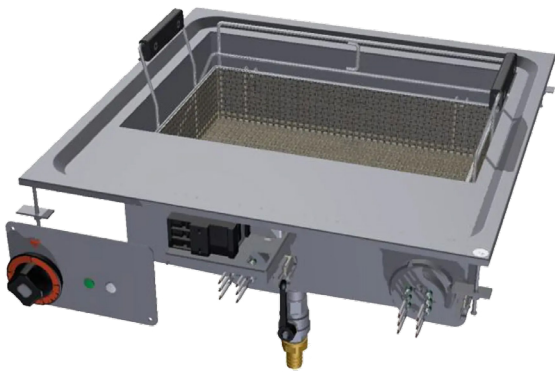
Technical data sheet

Product features



Electric fryer 23l

Model	SAP Code	00013575
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- Basin volume [l]: 23
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 1
- Basket size [mm]: 460 x 300 x 100

SAP Code	00013575	Loading	400 V / 3N - 50 Hz
Net Width [mm]	600	Basin volume [l]	23
Net Depth [mm]	600	Number of basins	1
Net Height [mm]	390	Number of baskets	1
Net Weight [kg]	26.00	Basket size [mm]	460 x 300 x 100
Power electric [kW]	14.300	Production of fries [kg/h]	12

Technical data sheet

Technical drawing

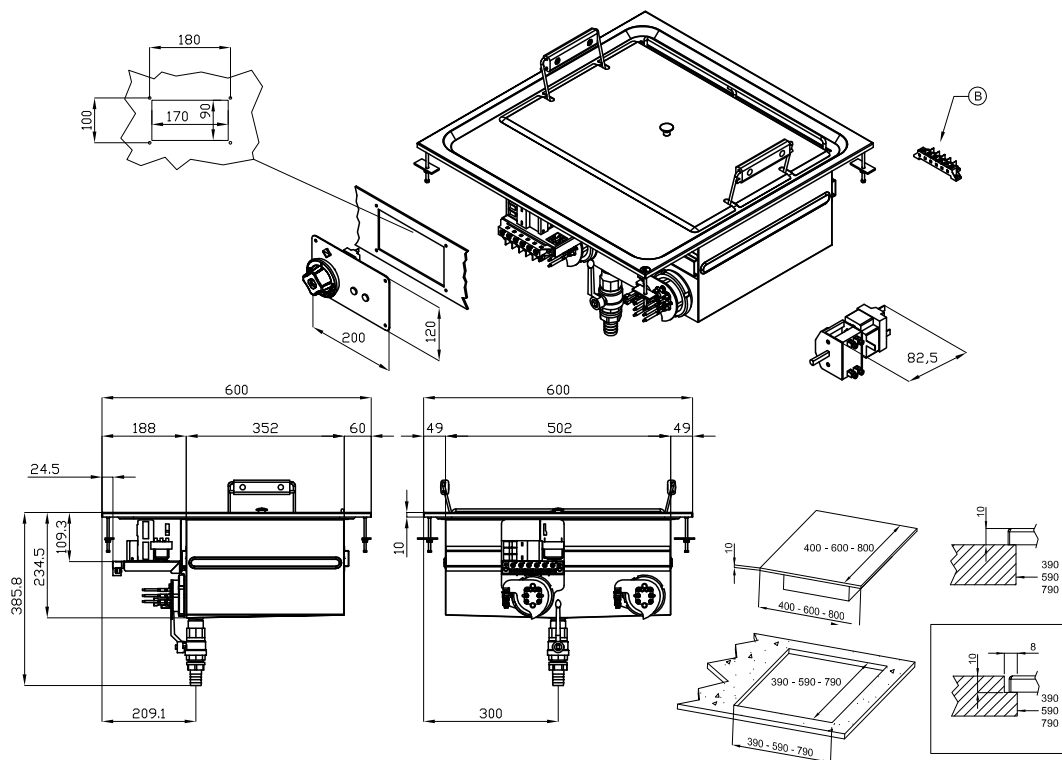


Electric fryer 23l

Model

SAP Code

00013575



A	Data plate	B	Electrical connection
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Technical data sheet

Technical parameters



Electric fryer 23l

Model

SAP Code

00013575

1. SAP Code:

00013575

2. Net Width [mm]:

600

3. Net Depth [mm]:

600

4. Net Height [mm]:

390

5. Net Weight [kg]:

26.00

6. Gross Width [mm]:

630

7. Gross depth [mm]:

690

8. Gross Height [mm]:

610

9. Gross Weight [kg]:

31.00

10. Device type:

Electric unit

11. Construction type of device:

Drop-in

12. Power electric [kW]:

14.300

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX5

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

Stainless steel

20. Standard equipment for device:

including 2 filter containers, lids and baskets

21. Basin volume [l]:

23

22. Maximum device temperature [°C]:

190

23. Minimum device temperature [°C]:

50

24. Power control type:

knob control

25. Service accessibility:

Trough the frontal panel

26. Safety element:

safety thermostat

27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

Technical data sheet

Technical parameters



Electric fryer 23l

Model

SAP Code

00013575

29. Additional information:

large surface area heating coil to extend its life and evenly heat the oil bath
cold zone

34. Production of fries [kg/h]:

12

30. Heating element material:

AISI 304

35. Heating element construction:

Swivel

31. Number of baskets:

1

36. Drain type:

Trough the cabinet

32. Number of basins:

1

37. Drain:

Yes

33. Basket size [mm]:

460 x 300 x 100