

Product features

Electric fryer 0,56 kW/l, 16 l counter top drain tap 400 V

Model SAP Code



- Basin volume [l]: 16
- Drain type: On the front panel
- Drain: Yes

00000898

- 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]: 455 x 245 x 80

SAP Code	00000898	Power electric [kW]	9.000
Net Width [mm]	576	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	461	Basin volume [l]	16
Net Height [mm]	410	Number of baskets	1
Net Weight [kg]	13.00	Basket size [mm]	455 x 245 x 80



Product benefits

Electric fryer 0,56 kW/l, 16 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

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

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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 0,56 kW/l, 16 l coun	ter top drain tap 40	00 V
Model	SAP Code	00000898
1. SAP Code: 00000898		15. Protection of controls:
2. Net Width [mm]: 576		16. Material: Stainless steel
2. Not Booth form?		d= to disable as
3. Net Depth [mm]: 461		17. Indicators: operation and warm-up
4 Not Hoight [mm]:		19. Worldon materials
4. Net Height [mm]:		18. Worktop material: AISI 304
5. Net Weight [kg]:		19. Worktop Thickness [mm]:
13.00		0.80
6. Gross Width [mm]:		20. Standard equipment for device:
515		lid, basket, drain plug
7. Gross depth [mm]:		21. Basin volume [l]:
575 ———————————————————————————————————		
8. Gross Height [mm]:		22. Maximum device temperature [°C]:
440		
9. Gross Weight [kg]:		23. Minimum device temperature [°C]:
14.50		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
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12. Power electric [kW]: 9.000		26. Heating element material: AISI 304
13. Loading: 400 V / 3N - 50 Hz		27. Number of baskets: 1
		20 Parlateira Innail

28. Basket size [mm]:

455 x 245 x 80

14. Ignition:

Electric



Technical parameters

Electric fryer 0,56 kW/l, 16 l counter top drain tap 400 V				
Model	SAP Code	00000898		

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