

# Technical data sheet



## Product features

### Gas fryer 17 l

|              |                 |          |
|--------------|-----------------|----------|
| <b>Model</b> | <b>SAP Code</b> | 00013694 |
|--------------|-----------------|----------|



- 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: Piezo
- Number of baskets: 1

|                        |          |                                  |                             |
|------------------------|----------|----------------------------------|-----------------------------|
| <b>SAP Code</b>        | 00013694 | <b>Type of gas</b>               | Natural gas, propane butane |
| <b>Net Width [mm]</b>  | 400      | <b>Basin volume [l]</b>          | 17                          |
| <b>Net Depth [mm]</b>  | 900      | <b>Number of basins</b>          | 1                           |
| <b>Net Height [mm]</b> | 900      | <b>Number of baskets</b>         | 1                           |
| <b>Net Weight [kg]</b> | 49.00    | <b>Ratio power/volume [kW/l]</b> | 0.82                        |
| <b>Power gas [kW]</b>  | 14.000   |                                  |                             |

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## Technical parameters

### Gas fryer 17 l

Model

SAP Code

00013694

**1. SAP Code:**

00013694

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

400

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

900

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

900

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

49.00

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

465

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

995

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

1153

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

56.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

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

14.000

**13. Ignition:**

Piezo

**14. Type of gas:**

Natural gas, propane butane

**15. Protection of controls:**

IPX4

**16. Material:**

AISI 304 top plate, AISI 430 cladding

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

**19. Worktop Thickness [mm]:**

1.50

**20. Standard equipment for device:**

lid, basket

**21. Basin volume [l]:**

17

**22. Maximum device temperature [°C]:**

190

**23. Minimum device temperature [°C]:**

50

**24. Service accessibility:**

Trough the frontal panel

**25. Safety thermocouple:**

Yes

**26. Safety thermostat:**

Yes

**27. Safety thermostat up to x ° C:**

230

**28. Adjustable feet:**

Yes

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Technical parameters

## Gas fryer 17 l

Model

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**29. Heating element material:**

AISI 304

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

0.82

**30. Number of baskets:**

1

**35. Drain type:**

Trough the cabinet

**31. False bottom:**

Yes

**36. Drain:**

Yes

**32. Number of basins:**

1

**37. Heating location:**

Inside the tank

**33. Basin material:**

AISI 304 - High quality stainless steel

**38. Connection to a ball valve:**

1/2