

# Technical data sheet

## Product features



### Electric fryer drop-in 2 baskets 0,75 kW/l, 8+8 l 400 V

Model

SAP Code

00007479



- Basin volume [l]: 8
- 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: 2
- Basket size [mm]: 120 x 300 x 150

<b>SAP Code</b>	00007479	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	8
<b>Net Depth [mm]</b>	600	<b>Number of basins</b>	2
<b>Net Height [mm]</b>	460	<b>Number of baskets</b>	2
<b>Net Weight [kg]</b>	30.00	<b>Basket size [mm]</b>	120 x 300 x 150
<b>Power electric [kW]</b>	12.000	<b>Production of fries [kg/h]</b>	12

# Technical data sheet

Technical drawing

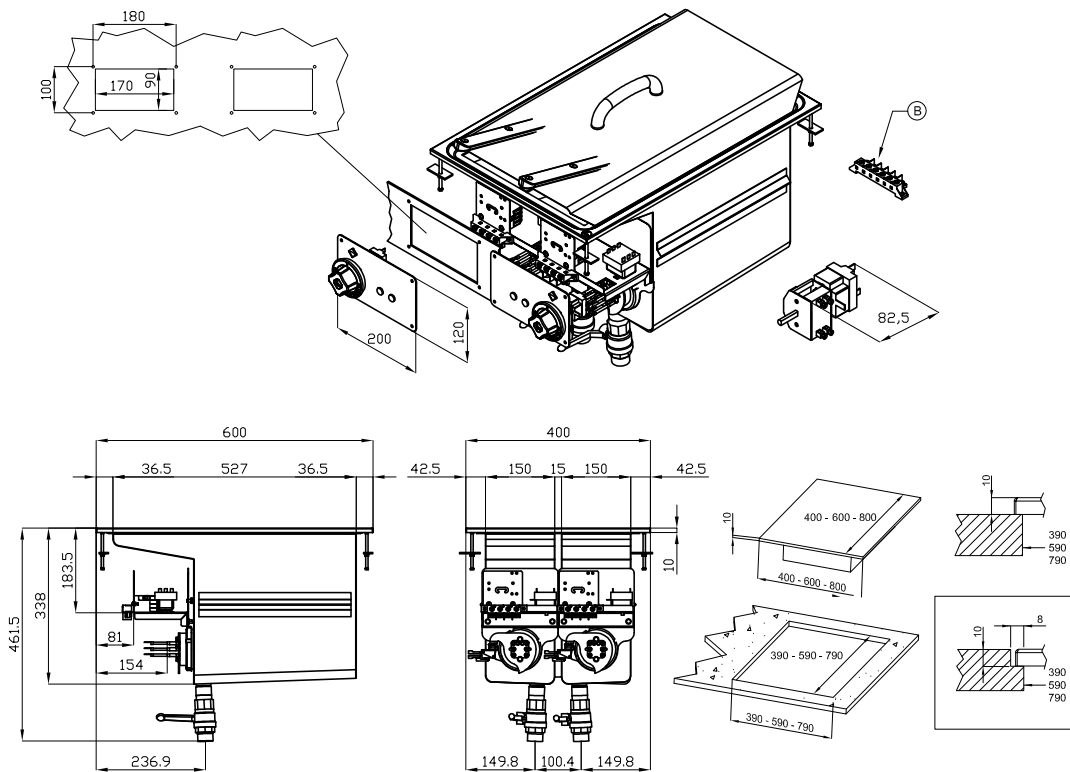


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A	Data plate	B	Electrical connection
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# Technical data sheet

## Product benefits



### Electric fryer drop-in 2 baskets 0,75 kW/l, 8+8 l 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
- easier and faster operation

2

#### Degree of protection of the control elements IPX5

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

longer lifetime  
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

# Technical data sheet

Technical parameters



## Electric fryer drop-in 2 baskets 0,75 kW/l, 8+8 l 400 V

**Model**

**SAP Code**

00007479

**1. SAP Code:**

00007479

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

400

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

600

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

460

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

30.00

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

540

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

670

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

640

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

30.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Drop-in

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

12.000

**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]:**

8

**22. Basin dimensions [mm x mm x mm]:**

148 x 350 x 327

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

190

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

50

**25. Power control type:**

knob control

**26. Service accessibility:**

Trough the frontal panel

**27. Safety element:**

safety thermostat

**28. Safety thermostat:**

Yes

# Technical data sheet

Technical parameters



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**29. Adjustable feet:**

Yes

**30. Additional information:**

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

**31. Heating element material:**

AISI 304

**32. Number of baskets:**

2

**33. Number of basins:**

2

**34. Basket size [mm]:**

120 x 300 x 150

**35. Production of fries [kg/h]:**

12

**36. Heating element construction:**

Swivel

**37. Drain type:**

Trough the cabinet

**38. Drain:**

Yes