

Technical data sheet

Product features



Gas fryer 17l on cabinet

Model	SAP Code	00009077
FE 740/17 G	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 17
- Drain type: Trough the cabinet
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate and cladding
- Heating location: Inside the tank
- Ignition: Piezo
- Number of baskets: 1
- Basket size [mm]: 280 x 300 x 120

SAP Code	00009077	Type of gas	Natural gas, propane butane
Net Width [mm]	400	Basin volume [l]	17
Net Depth [mm]	730	Number of basins	1
Net Height [mm]	900	Number of baskets	1
Net Weight [kg]	44.00	Basket size [mm]	280 x 300 x 120
Power gas [kW]	14.000	Ratio power/volume [kW/l]	0.80

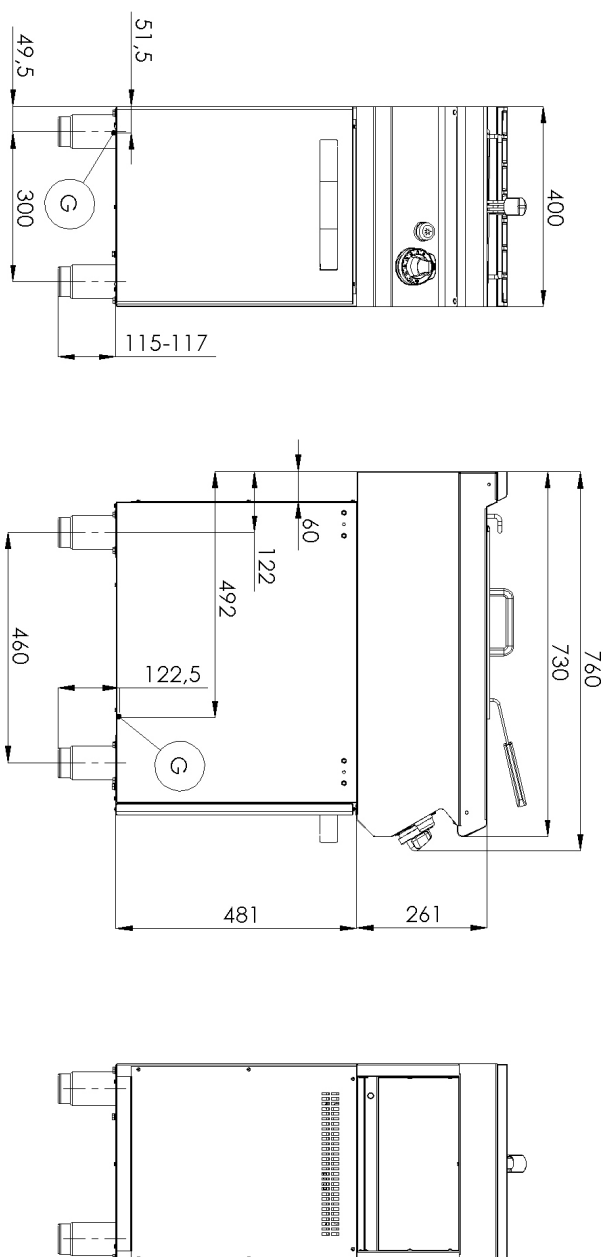
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Technical drawing



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Model	SAP Code	00009077
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Technical parameters



Gas fryer 17l on cabinet

Model	SAP Code	00009077
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1. SAP Code:

00009077

2. Net Width [mm]:

400

3. Net Depth [mm]:

730

4. Net Height [mm]:

900

5. Net Weight [kg]:

44.00

6. Gross Width [mm]:

440

7. Gross depth [mm]:

800

8. Gross Height [mm]:

1080

9. Gross Weight [kg]:

52.00

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. Exterior color of the device:

Stainless steel

17. Material:

AISI 304 top plate and cladding

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.50

21. Device heating type:

Direct

22. Standard equipment for device:

lid and basket

23. Basin volume [l]:

17

24. Basin dimensions [mm x mm x mm]:

306 x 340 x 300

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Service accessibility:

Trough the frontal panel

28. Safety thermocouple:

Yes

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29. Heating element material:

Stainless steel

30. Number of baskets:

1

31. Number of basins:

1

32. Basket size [mm]:

280 x 300 x 120

33. Basin material:

AISI 304 - High quality stainless steel

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

0.80

35. Drain type:

Trough the cabinet

36. Heating location:

Inside the tank

37. Connection to a ball valve:

1/2