

# Technical data sheet



## Product features

### Electric fryer 0,74 kW/l, 11 l counter top drain tap 400 V

|              |                                  |                                 |
|--------------|----------------------------------|---------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00000896                        |
| FE 10 T      | <b>A group of articles - web</b> | Fryers and French Fries Holders |



- Basin volume [l]: 11
- Drain type: On the front panel
- Drain: Yes
- 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]: 300 x 240 x 120

|                        |          |                            |                    |
|------------------------|----------|----------------------------|--------------------|
| <b>SAP Code</b>        | 00000896 | <b>Power electric [kW]</b> | 8.100              |
| <b>Net Width [mm]</b>  | 392      | <b>Loading</b>             | 400 V / 3N - 50 Hz |
| <b>Net Depth [mm]</b>  | 440      | <b>Basin volume [l]</b>    | 11                 |
| <b>Net Height [mm]</b> | 381      | <b>Number of baskets</b>   | 1                  |
| <b>Net Weight [kg]</b> | 11.50    | <b>Basket size [mm]</b>    | 300 x 240 x 120    |

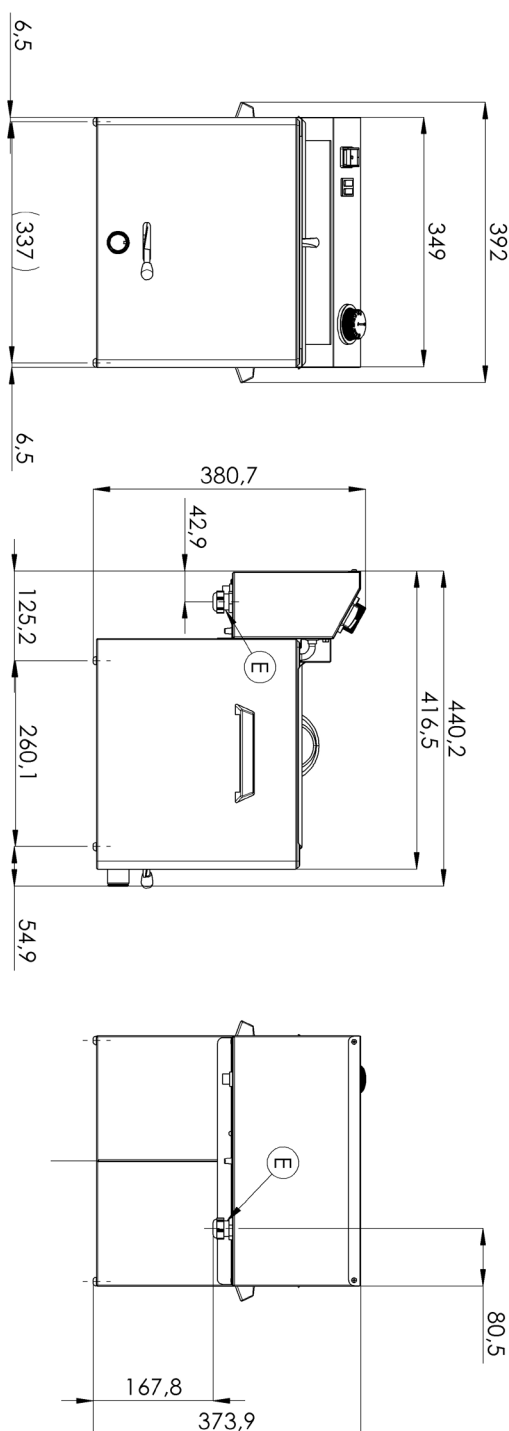
# Technical data sheet

Technical drawing



Electric fryer 0,74 kW/l, 11 l counter top drain tap 400 V

|         |                           |                                 |
|---------|---------------------------|---------------------------------|
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## Product benefits

### Electric fryer 0,74 kW/l, 11 l counter top drain tap 400 V

|         |                           |                                 |
|---------|---------------------------|---------------------------------|
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1

#### All-stainless design

long life  
resistance of AISI 304 stainless steel material  
the material does not cut

2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

3

#### Effective cold zone

prevents food residues from burning  
there is no change in the taste of the oil

4

#### Removable heating element

longer lifetime  
easy access

5

#### Removable container

stainless steel container with handles

6

#### Manipulation

easy portability

7

#### Prevention of spontaneous combustion

higher rear chimney

8

#### 2 thermostats

safety and working thermostat

# Technical data sheet



## Technical parameters

### Electric fryer 0,74 kW/l, 11 l counter top drain tap 400 V

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**1. SAP Code:**

00000896

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

392

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

440

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

381

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

11.50

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

515

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

400

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

440

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

13.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

8.100

**13. Loading:**

400 V / 3N - 50 Hz

**14. Ignition:**

Electric

**15. Protection of controls:**

IPX4

**16. Material:**

Stainless steel

**17. Indicators:**

operation and warm-up

**18. Worktop material:**

AISI 304

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

0.80

**20. Standard equipment for device:**

lid, basket, drain plug

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

11

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

190

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

50

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

235

**25. Adjustable feet:**

Yes

**26. Heating element material:**

AISI 304

**27. Number of baskets:**

1

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

300 x 240 x 120

# Technical data sheet

Technical parameters



## Electric fryer 0,74 kW/l, 11 l counter top drain tap 400 V

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### 29. Heating element construction:

Large surface area coiled heating element to extend its life and heat the oil bath evenly

### 32. Heating location:

Inside the tank

### 30. Drain type:

On the front panel

### 33. Cross-section of conductors CU [mm<sup>2</sup>]:

1,5

### 31. Drain:

Yes