

# Technical data sheet



## Product features

### Gas fryer 0,8 kW/l, 15 l on cabinet

<b>Model</b>	<b>SAP Code</b>	00110053
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- Basin volume [l]: 15
- 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+večný plamen
- Number of baskets: 1
- Basket size [mm]: 280 x 295 x 100

<b>SAP Code</b>	00110053	<b>Type of gas</b>	Natural gas, propane butane
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	15
<b>Net Depth [mm]</b>	700	<b>Number of basins</b>	1
<b>Net Height [mm]</b>	1060	<b>Number of baskets</b>	1
<b>Net Weight [kg]</b>	44.00	<b>Basket size [mm]</b>	280 x 295 x 100
<b>Power gas [kW]</b>	12.000	<b>Ratio power/volume [kW/l]</b>	0.80

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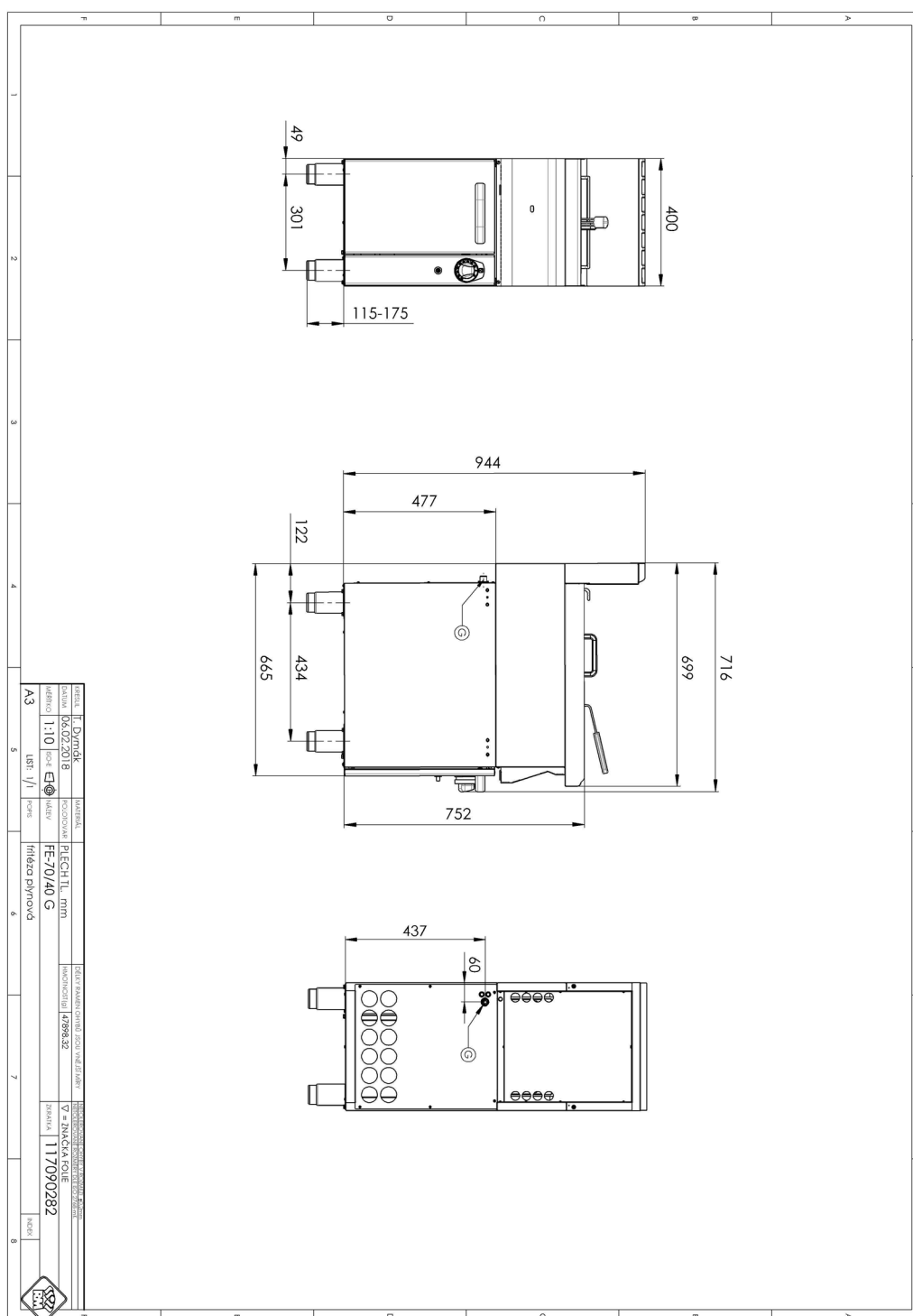
Technical drawing

Gas fryer 0,8 kW/l, 15 l on cabinet

Model

SAP Code

00110053



### Gas fryer 0,8 kW/l, 15 l on cabinet

Model

SAP Code

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1

#### Safety element – thermocouple

safe service for staff  
there is no unnecessary gas leakage  
long life

- savings on service interventions
- easier and faster operation

2

#### All-stainless steel bathtub

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

- savings on service interventions
- easy cleaning and maintenance of equipment

3

#### 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

4

#### Outlet into a removable collector in the base with a sieve against coarse dirt

draining the oil into the prepared container

- easy and safe handling

5

#### Cold zone

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

- longer oil life
- easy access and maintenance

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## Technical parameters

### Gas fryer 0,8 kW/l, 15 l on cabinet

<b>Model</b>	<b>SAP Code</b>	00110053
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**1. SAP Code:**

00110053

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

400

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

700

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

1060

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

44.00

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

460

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

820

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

1182

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

52.00

**10. Device type:**

Gas unit

**11. Construction type of device:**

With substructure

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

12.000

**13. Ignition:**

Piezo+večný plamen

**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, AISI 430 cladding

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

AISI 304

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

1.20

**21. Device heating type:**

Direct

**22. Standard equipment for device:**

lid and basket

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

15

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

311 x 339 x 275

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

190

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

50

**27. Safety thermostat:**

Yes

**28. Adjustable feet:**

Yes

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Technical parameters

Gas fryer 0,8 kW/l, 15 l on cabinet

Model

SAP Code

00110053

**29. Heating element material:**

AISI 304

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

0.80

**30. Number of baskets:**

1

**35. Drain type:**

Trough the cabinet

**31. Number of basins:**

1

**36. Drain:**

Yes

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

280 x 295 x 100

**37. Heating location:**

Inside the tank

**33. Basin material:**

AISI 304 - High quality stainless steel

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

1/2