

Technical data sheet



Product features

Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00000906 |
|--------------|-----------------|----------|



- Basin volume [l]: 8
- Drain: No
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Basket size [mm]: 210 x 235 x 100 + 130 x 235 x 100

| | | | |
|------------------------|----------|----------------------------|--------------------------------------|
| SAP Code | 00000906 | Power electric [kW] | 5.100 |
| Net Width [mm] | 448 | Loading | 230 V / 1N - 50 Hz |
| Net Depth [mm] | 0 | Basin volume [l] | 8 |
| Net Height [mm] | 311 | Basket size [mm] | 210 x 235 x 100 + 130 x 235 x 100 |
| Net Weight [kg] | 12.00 | | |

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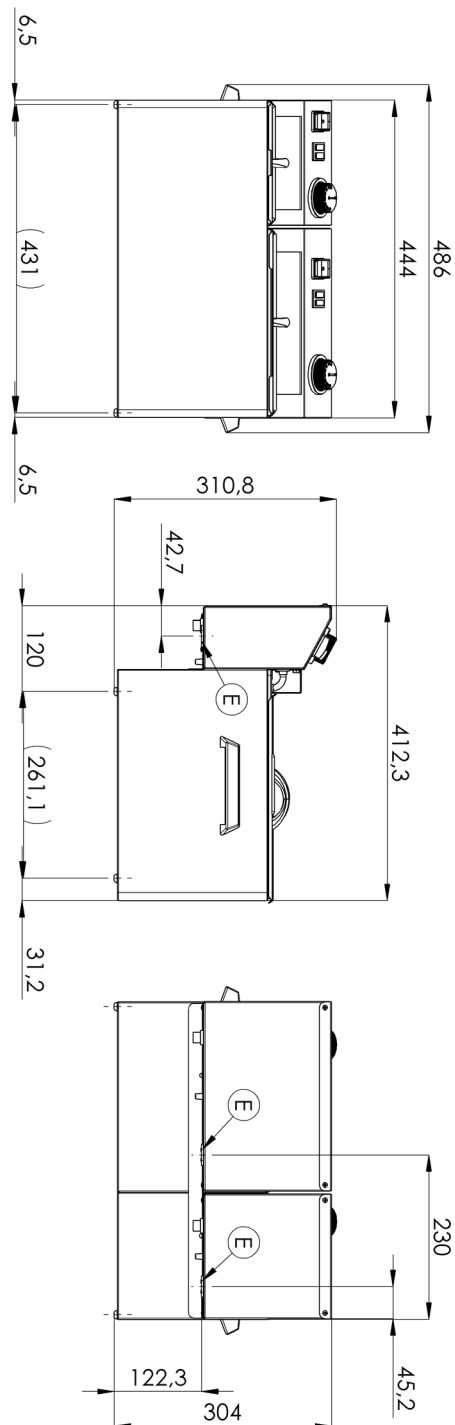
Technical drawing

Electric fryer 0,42 + 0,38 kW/l, 8 + 5 l counter top 230 V

Model

SAP Code

00000906



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1

All-stainless design

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 IPX4

maintenance-free system
resistance to splash water
long life

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

3

Effective cold zone

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

- longer oil life
- easy access and maintenance

4

Removable heating element

longer lifetime
easy access

- fully removable electric box with heating element for convenient cleaning and servicing
- easy access even to corners and time saving

5

Removable container

stainless steel container with handles

- easier cleaning and handling
- dishwasher safe

6

Manipulation

easy portability

- flexibility in the kitchen, can be used for banquets

7

Prevention of spontaneous combustion

higher rear chimney

- safer heat dissipation and separation of oil and ventilation from the fryer

8

2 thermostats

safety and working thermostat

- traffic safety
- prevention of spontaneous combustion
- Prevention of oil flashover

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Technical parameters

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Model

SAP Code

00000906

1. SAP Code:

00000906

2. Net Width [mm]:

448

3. Net Depth [mm]:

0

4. Net Height [mm]:

311

5. Net Weight [kg]:

12.00

6. Gross Width [mm]:

450

7. Gross depth [mm]:

495

8. Gross Height [mm]:

330

9. Gross Weight [kg]:

13.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

5.100

13. Loading:

230 V / 1N - 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 and basket

21. Basin volume [l]:

8

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. Basket size [mm]:

210 x 235 x 100 + 130 x 235 x 100

28. Heating element construction:

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

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29. Drain:

No

31. Cross-section of conductors CU [mm²]:

2

– Výkon (kW): 9-11 (230 V); 15-19 (400 V)

30. Heating location:

Inside the tank