

Technical data sheet



Product features

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

| | | |
|--------------|-----------------|----------|
| Model | SAP Code | 00000952 |
|--------------|-----------------|----------|

- Basin volume [l]: 8
- 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: 2
- Basket dimensions [mm x mm x mm]: 210 x 235 x 100

| | | | |
|------------------------|----------|-----------------------------------------|--------------------|
| SAP Code | 00000952 | Power electric [kW] | 12.000 |
| Net Width [mm] | 658 | Loading | 400 V / 3N - 50 Hz |
| Net Depth [mm] | 609 | Basin volume [l] | 8 |
| Net Height [mm] | 290 | Number of baskets | 2 |
| Net Weight [kg] | 16.00 | Basket dimensions [mm x mm x mm] | 210 x 235 x 100 |

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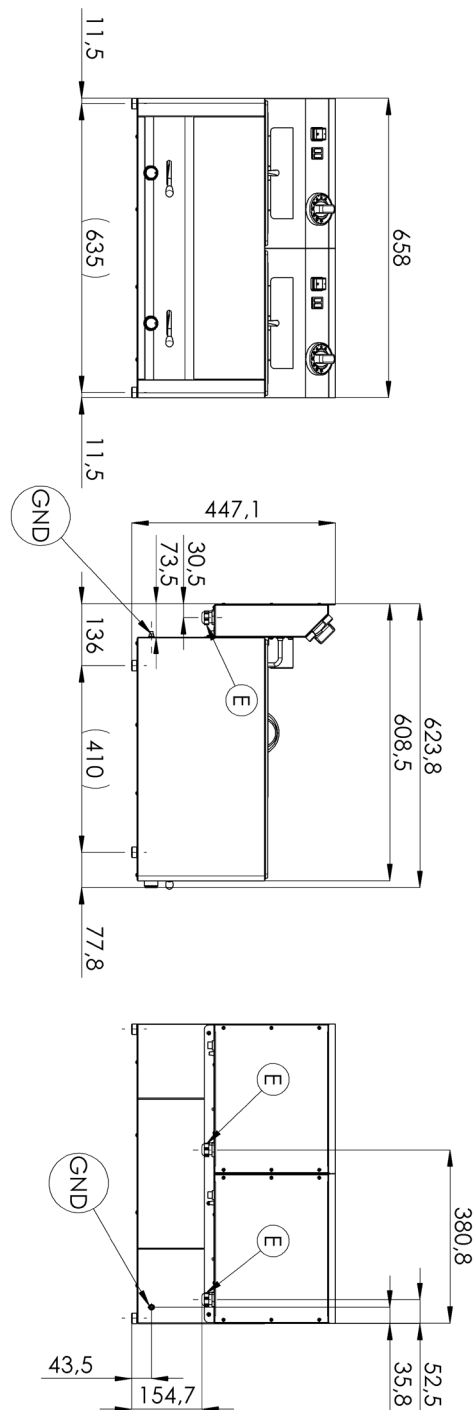
Technical drawing

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00000952



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Product benefits

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

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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
- easy cleaning and maintenance of equipment

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

Drain valve 3/4" in the front part of the device with a safety lock against self-draining

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

Removable heating element

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

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

6

Higher rear chimney

prevention of spontaneous combustion

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

7

2 thermostats

safety and working thermostat

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

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Technical parameters

Electric fryer 2 baskets 0,75 kW/l, 8+8 l without cabinet 400 V

Model

SAP Code

00000952

1. SAP Code:

00000952

2. Net Width [mm]:

658

3. Net Depth [mm]:

609

4. Net Height [mm]:

290

5. Net Weight [kg]:

16.00

6. Gross Width [mm]:

725

7. Gross depth [mm]:

710

8. Gross Height [mm]:

540

9. Gross Weight [kg]:

18.00

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

12.000

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 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. Number of baskets:

2

28. Basket dimensions [mm x mm x mm]:

210 x 235 x 100

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29. Heating element construction:

Large surface area coiled heating element for extended service life and even heating of the oil bath

31. Drain:

Yes

30. Drain type:

On the front panel

32. Heating location:

Inside the tank