

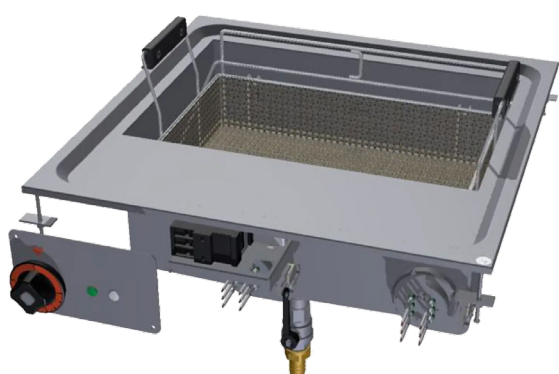
# Technical data sheet

## Product features



### Electric fryer 23l

<b>Model</b>	<b>SAP Code</b>	00013575
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- Basin volume [l]: 23
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 460 x 300 x 100

<b>SAP Code</b>	00013575	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	600	<b>Basin volume [l]</b>	23
<b>Net Depth [mm]</b>	600	<b>Number of basins</b>	1
<b>Net Height [mm]</b>	390	<b>Number of baskets</b>	1
<b>Net Weight [kg]</b>	26.00	<b>Basket dimensions [mm x mm x mm]</b>	460 x 300 x 100
<b>Power electric [kW]</b>	14.300	<b>Production of fries [kg/h]</b>	12

# Technical data sheet

Technical drawing

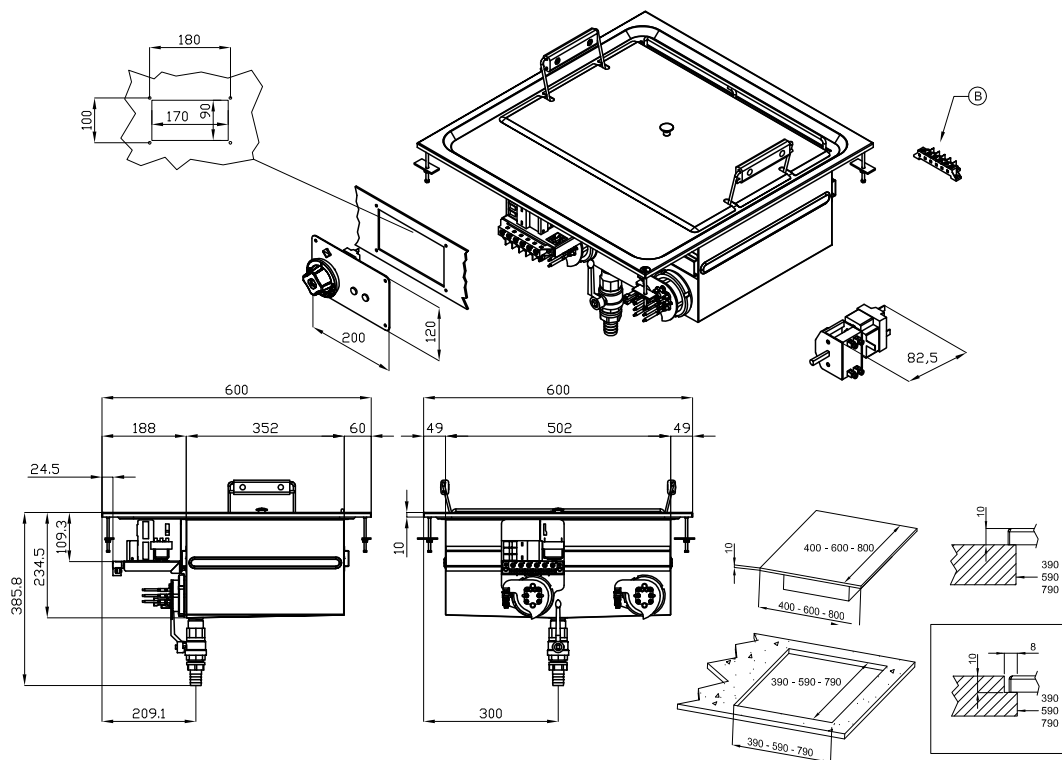


## Electric fryer 23l

Model

SAP Code

00013575



A	Data plate		B	Electrical connection	
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# Technical data sheet

Technical parameters



## Electric fryer 23l

Model

SAP Code

00013575

### 1. SAP Code:

00013575

### 2. Net Width [mm]:

600

### 3. Net Depth [mm]:

600

### 4. Net Height [mm]:

390

### 5. Net Weight [kg]:

26.00

### 6. Gross Width [mm]:

630

### 7. Gross depth [mm]:

690

### 8. Gross Height [mm]:

610

### 9. Gross Weight [kg]:

31.00

### 10. Device type:

Electric unit

### 11. Construction type of device:

Drop-in

### 12. Power electric [kW]:

14.300

### 13. Loading:

400 V / 3N - 50 Hz

### 14. Ignition:

Electric

### 15. Protection of controls:

IPX5

### 16. Material:

Stainless steel

### 17. Indicators:

operation and warm-up

### 18. Worktop type:

Molded - comfortable cleaning maintenance

### 19. Worktop material:

Stainless steel

### 20. Standard equipment for device:

including 2 filter containers, lids and baskets

### 21. Basin volume [l]:

23

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

190

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

50

### 24. Power control type:

knob control

### 25. Service accessibility:

Trough the frontal panel

### 26. Safety element:

safety thermostat

### 27. Safety thermostat:

Yes

### 28. Adjustable feet:

Yes

# Technical data sheet

Technical parameters



## Electric fryer 23l

**Model**

**SAP Code**

00013575

### 29. Additional information:

large surface area heating coil to extend its life and evenly heat the oil bath  
cold zone

### 34. Production of fries [kg/h]:

12

### 30. Heating element material:

AISI 304

### 35. Heating element construction:

Swivel

### 31. Number of baskets:

1

### 36. Drain type:

Trough the cabinet

### 32. Number of basins:

1

### 37. Drain:

Yes

### 33. Basket dimensions [mm x mm x mm]:

460 x 300 x 100