

# Technical data sheet



## Product features

### Electric fryer 0,75 kW/l, 8 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00007378
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- Basin volume [l]: 8
- Drain type: Trough the cabinet
- Drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 210 x 235 x 100

<b>SAP Code</b>	00007378	<b>Basin volume [l]</b>	8
<b>Net Width [mm]</b>	328	<b>Number of basins</b>	1
<b>Net Depth [mm]</b>	609	<b>Number of baskets</b>	1
<b>Net Height [mm]</b>	900	<b>Basket dimensions [mm x mm x mm]</b>	210 x 235 x 100
<b>Net Weight [kg]</b>	32.00	<b>Ratio power/volume [kW/l]</b>	0.75
<b>Power electric [kW]</b>	6.000	<b>Production of fries [kg/h]</b>	9
<b>Loading</b>	400 V / 3N - 50 Hz		



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## Product benefits

### Electric fryer 0,75 kW/l, 8 l on cabinet 400 V

Model

SAP Code

00007378

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

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

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 0,75 kW/l, 8 l on cabinet 400 V

**Model**

**SAP Code**

00007378

**1. SAP Code:**

00007378

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

328

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

609

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

900

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

32.00

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

675

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

365

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

1090

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

35.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

6.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

Stainless steel

**16. Indicators:**

operation and warm-up

**17. Worktop material:**

AISI 304

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

0.80

**19. Standard equipment for device:**

lid and basket

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

8

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

190

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

50

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

235

**24. Adjustable feet:**

Yes

**25. Heating element material:**

AISI 304

**26. Number of baskets:**

1

**27. Number of basins:**

1

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

210 x 235 x 100

# Technical data sheet



Technical parameters

Electric fryer 0,75 kW/l, 8 l on cabinet 400 V

Model

SAP Code

00007378

**29. Basin material:**

AISI 304 - High quality stainless steel

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

0.75

**31. Production of fries [kg/h]:**

9

**32. Heating element construction:**

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

**33. Drain type:**

Trough the cabinet

**34. Drain:**

Yes

**35. Heating location:**

Inside the tank