

# Technical data sheet



## Product features

### Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00007379
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- Basin volume [l]: 13
- 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
- Ignition: Electric
- Number of baskets: 1
- Basket dimensions [mm x mm x mm]: 210 x 300 x 120

<b>SAP Code</b>	00007379	<b>Basin volume [l]</b>	13
<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 300 x 120
<b>Net Weight [kg]</b>	32.00	<b>Ratio power/volume [kW/l]</b>	0.77
<b>Power electric [kW]</b>	9.900	<b>Production of fries [kg/h]</b>	14
<b>Loading</b>	400 V / 3N - 50 Hz		

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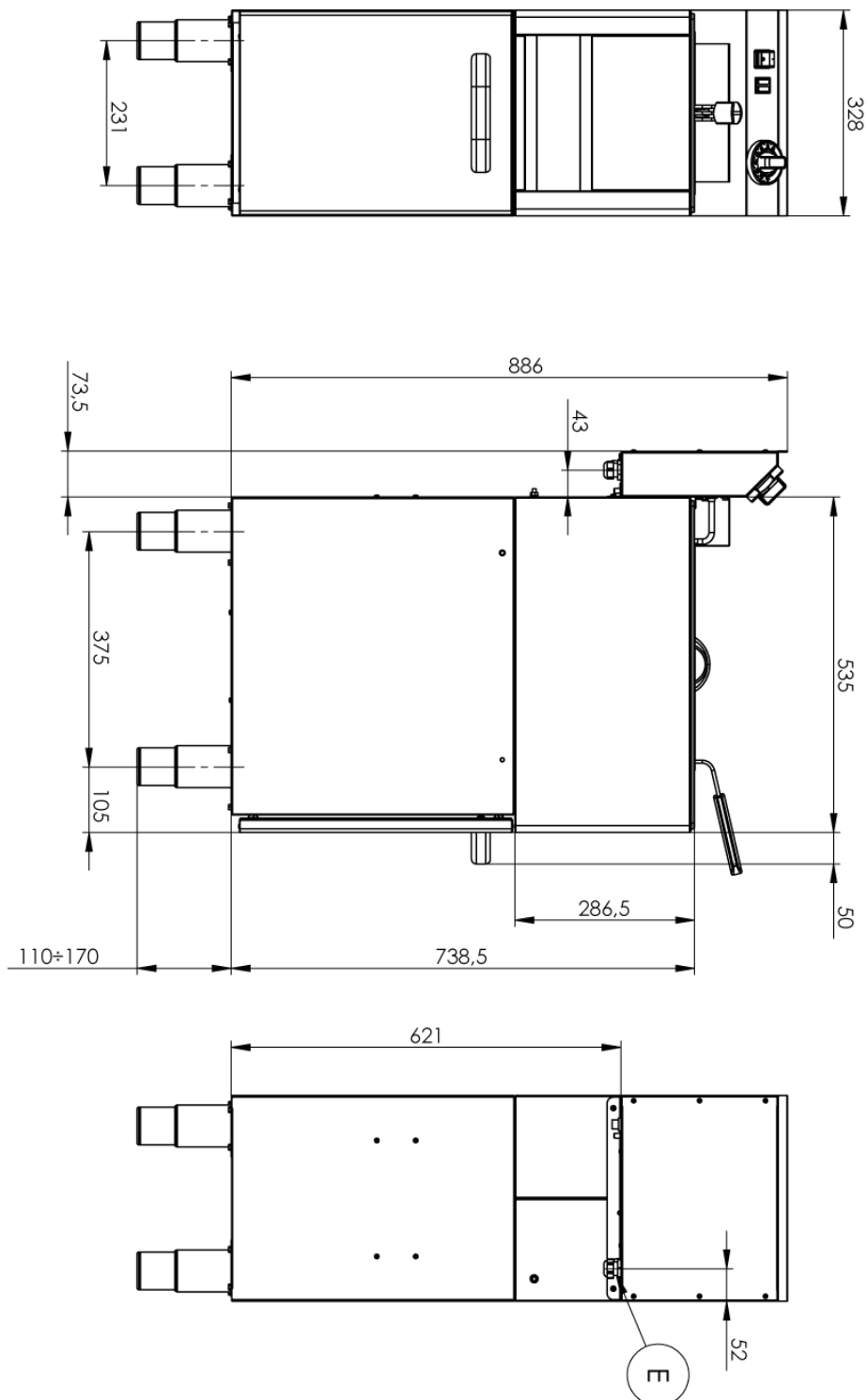
Technical drawing

Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model

SAP Code

00007379



# Technical data sheet



## Product benefits

### Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model

SAP Code

00007379

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

# Technical data sheet



## Technical parameters

Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model

SAP Code

00007379

**1. SAP Code:**

00007379

**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]:**

38.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

9.900

**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 type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

AISI 304

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

0.80

**21. Standard equipment for device:**

lid and basket

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

13

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

190

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

50

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

235

**26. Adjustable feet:**

Yes

**27. Heating element material:**

AISI 304

**28. Number of baskets:**

1

# Technical data sheet



Technical parameters

Electric fryer 0,77 kW/l, 13 l on cabinet 400 V

Model

SAP Code

00007379

**29. Number of basins:**

1

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

210 x 300 x 120

**31. Basin material:**

AISI 304 - High quality stainless steel

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

0.77

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

14

**34. Heating element construction:**

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

**35. Drain type:**

Trough the cabinet

**36. Drain:**

Yes

**37. Heating location:**

Inside the tank