

# Technical data sheet

## Product features

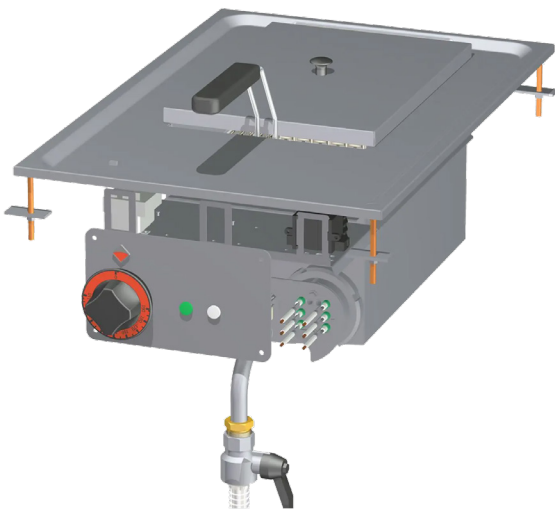


### Electric fryer drop-in 0,66 kW/l, 10 l 400 V

Model

SAP Code

00007476



- Basin volume [l]: 10
- 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]: 200 x 300 x 100

SAP Code	00007476	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	10
Net Depth [mm]	600	Number of basins	1
Net Height [mm]	390	Number of baskets	1
Net Weight [kg]	30.00	Basket dimensions [mm x mm x mm]	200 x 300 x 100
Power electric [kW]	6.600	Production of fries [kg/h]	10

# Technical data sheet

Technical drawing

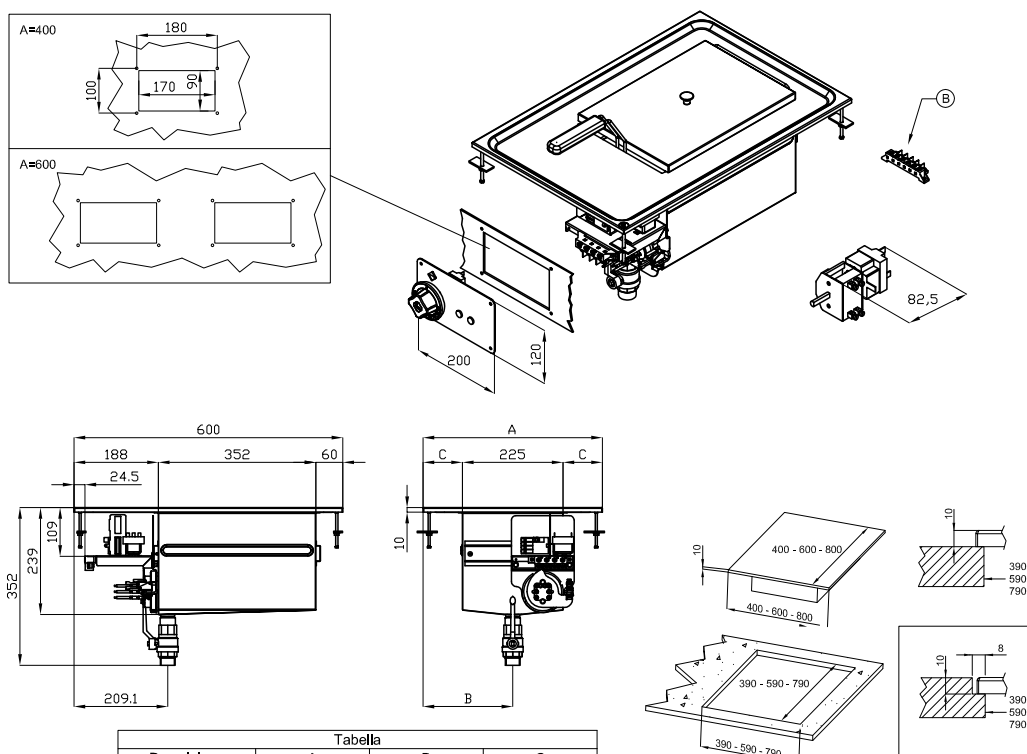


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A	Data plate		B	Electrical connection	
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# Technical data sheet

## Product benefits



### Electric fryer drop-in 0,66 kW/l, 10 l 400 V

Model

SAP Code

00007476

1

#### All-stainless steel bathtub

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 IPX5

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

#### Rotating heating element

longer lifetime  
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

# Technical data sheet

Technical parameters



Electric fryer drop-in 0,66 kW/l, 10 l 400 V

Model

SAP Code

00007476

**1. SAP Code:**

00007476

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

400

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

600

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

390

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

30.00

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

630

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

690

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

540

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

35.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Drop-in

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

6.600

**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 filter container, lid and basket

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

10

**22. Basin dimensions [mm x mm x mm]:**

220 x 350 x 230

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

190

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

50

**25. Power control type:**

knob control

**26. Service accessibility:**

Trough the frontal panel

**27. Safety element:**

safety thermostat

**28. Safety thermostat:**

Yes

# Technical data sheet

Technical parameters



Electric fryer drop-in 0,66 kW/l, 10 l 400 V

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**29. Adjustable feet:**

Yes

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

200 x 300 x 100

**30. Additional information:**

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

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

10

**31. Heating element material:**

AISI 304

**36. Heating element construction:**

Swivel

**32. Number of baskets:**

1

**37. Drain type:**

Trough the cabinet

**33. Number of basins:**

1

**38. Drain:**

Yes