

Technical data sheet



Product features

Model	SAP Code	00000887
FE 04 S	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 5
- Drain: No
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: Stainless steel
- Heating location: Inside the tank
- Ignition: Electric
- Number of baskets: 1

SAP Code	00000887	Power electric [kW]	3.000
Net Width [mm]	218	Loading	230 V / 1N - 50 Hz
Net Depth [mm]	413	Basin volume [l]	5
Net Height [mm]	311	Number of baskets	1
Net Weight [kg]	5.50	Ratio power/volume [kW/l]	0.60

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- 1 All-stainless design**
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 Effective cold zone**
prevents food residues from burning
there is no change in the taste of the oil
- longer oil life
 - easy access and maintenance

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

- 5 Removable container**
stainless steel container with handles
- easier cleaning and handling
 - dishwasher safe

- 6 Manipulation**
easy portability
- flexibility in the kitchen, can be used for banquets

- 7 Prevention of spontaneous combustion**
higher rear chimney
- safer heat dissipation and separation of oil and ventilation from the fryer

- 8 2 thermostats**
safety and working thermostat
- traffic safety
 - prevention of spontaneous combustion
 - Prevention of oil flashover

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Technical parameters

Model	SAP Code	00000887
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1. SAP Code:

00000887

2. Article group:

Fryers

3. Net Width [mm]:

218

4. Net Depth [mm]:

413

5. Net Height [mm]:

311

6. Net Weight [kg]:

5.50

7. Gross Width [mm]:

330

8. Gross depth [mm]:

450

9. Gross Height [mm]:

220

10. Gross Weight [kg]:

6.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

3.000

14. Loading:

230 V / 1N - 50 Hz

15. Ignition:

Electric

16. Protection of controls:

IPX4

17. Material:

Stainless steel

18. Indicators:

operation and warm-up

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

0.80

21. Device heating type:

Direct

22. Standard equipment for device:

lid and basket

23. Basin volume [l]:

5

24. Device capacity [l]:

5.00

25. Maximum device temperature [°C]:

190

26. Minimum device temperature [°C]:

50

27. Safety element:

microswitch that switches off the heating elements in the event of incorrect electrical installation. box in the holder for greater security

28. Safety thermostat up to x ° C:

235

29. Adjustable feet:

Yes

30. Heating element material:

AISI 304

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31. Number of baskets:

1

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

0.60

33. Heating element construction:

Large surface area coiled heating element to extend its life and heat the oil bath evenly

34. Drain:

No

35. Heating location:

Inside the tank