

Technical data sheet



Product features

Model	SAP Code	00000912
FE 77 T	A group of articles - web	Fryers and French Fries Holders



- Basin volume [l]: 8
- 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: 2

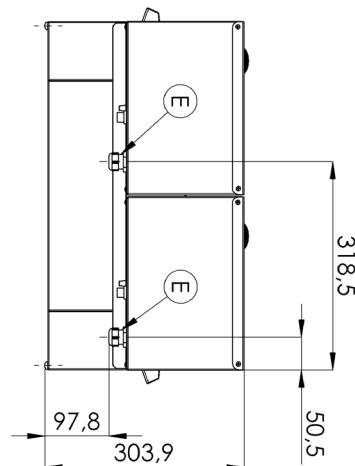
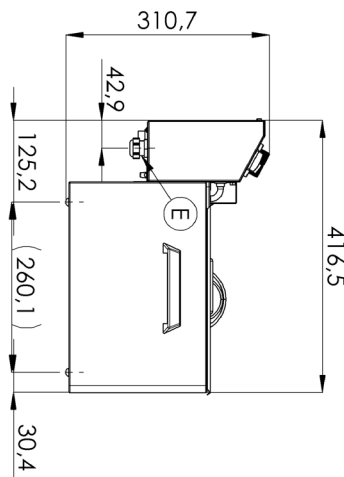
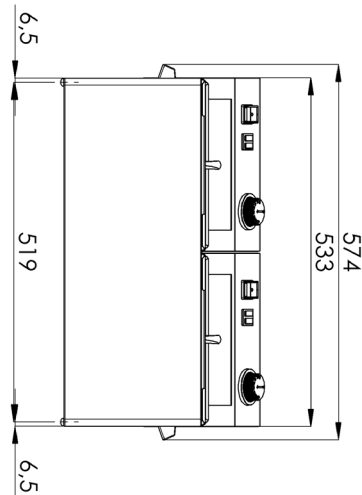
SAP Code	00000912	Power electric [kW]	12.000
Net Width [mm]	574	Loading	400 V / 3N - 50 Hz
Net Depth [mm]	0	Basin volume [l]	8
Net Height [mm]	311	Number of baskets	2
Net Weight [kg]	15.50		

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Technical drawing

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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
 - easier and faster operation
- 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	00000912
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1. SAP Code:

00000912

2. Article group:

Fryers

3. Net Width [mm]:

574

4. Net Depth [mm]:

0

5. Net Height [mm]:

311

6. Net Weight [kg]:

15.50

7. Gross Width [mm]:

450

8. Gross depth [mm]:

575

9. Gross Height [mm]:

330

10. Gross Weight [kg]:

17.00

11. Device type:

Electric unit

12. Construction type of device:

Table top

13. Power electric [kW]:

12.000

14. Loading:

400 V / 3N - 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. Standard equipment for device:

lid and basket

22. Basin volume [l]:

8

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:

2

29. Heating element construction:

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

30. Drain:

No

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31. Heating location:

Inside the tank