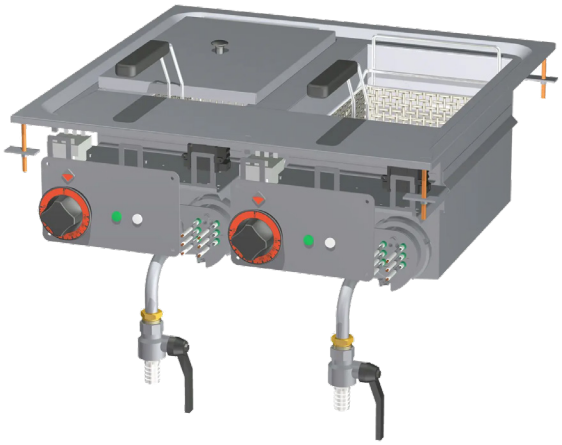
Technical data sheet

Product features

Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V / 3N		
Model	**SAP Code**	00007477
F2/10D-66ET	**A group of articles - web**	Fryers and French Fries Holders



- 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: 2
- Basket size [mm]: 200 x 300 x 100

SAP Code	00007477	**Basin volume [l]**	10
Net Width [mm]	600	**Number of basins**	2
Net Depth [mm]	600	**Number of baskets**	2
Net Height [mm]	390	**Basket size [mm]**	200 x 300 x 100
Net Weight [kg]	30.00	**Ratio power/volume [kW/l]**	0.66
Power electric [kW]	13.200	**Production of fries [kg/h]**	20
Loading	400 V / 3N - 50 Hz		

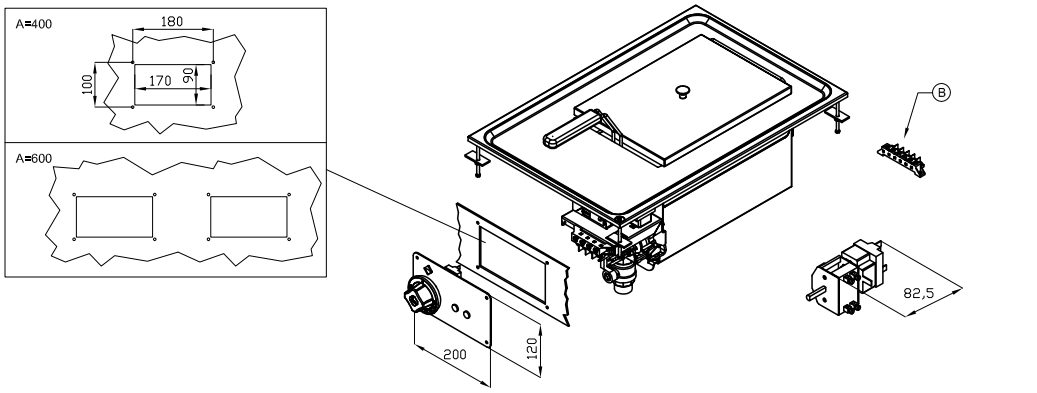
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391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V / 3N

Model	SAP Code	00007477
F2/10D-66ET	A group of articles - web	Fryers and French Fries Holders



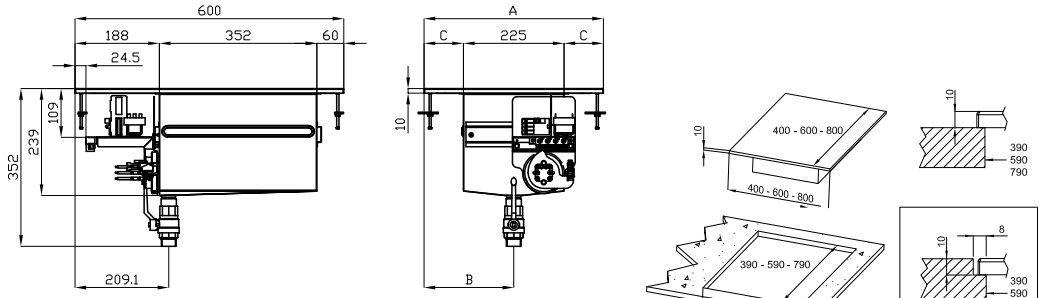


Tabella			
Descrizione	A	B	C
F10D-64ET	400 mm	200 mm	87,5 mm
F2/10D-66ET	600 mm	150 mm	37,5 mm

A	Data plate		B	Electrical connection	

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Technical data sheet

Product benefits

Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V / 3N		
Model	**SAP Code**	00007477
F2/10D-66ET	**A group of articles - web**	Fryers and French Fries Holders

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

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Technical data sheet

Technical parameters

Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V / 3N		
Model	**SAP Code**	00007477
F2/10D-66ET	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00007477
2. **Net Width [mm]:**
   600
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]:**
   610
9. **Gross Weight [kg]:**
   35.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Drop-in
12. **Power electric [kW]:**
    13.200
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

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Technical parameters

Electric fryer drop-in 2 baskets 0,66 kW/l, 10+10 l 400 V / 3N		
Model	**SAP Code**	00007477
F2/10D-66ET	**A group of articles - web**	Fryers and French Fries Holders

29. Adjustable feet:
Yes

30. Additional information:
large surface area heating coil to extend its life and evenly heat the oil bath
cold zone

31. Heating element material:
AISI 304

32. Number of baskets:
2

33. Number of basins:
2

34. Basket size [mm]:
200 x 300 x 100

35. Ratio power/volume [kW/l]:
0.66

36. Production of fries [kg/h]:
20

37. Heating element construction:
Swivel

38. Drain type:
Trough the cabinet

39. Drain:
Yes

40. Cross-section of conductors CU [mm²]:
4

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