Technical data sheet

Product features

Electric fryer drop-in 0,75 kW/l, 18 l 400 V / 3N		
Model	**SAP Code**	00007478
F18D-64ET	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 18
- 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 size [mm]: 280 x 290 x 150

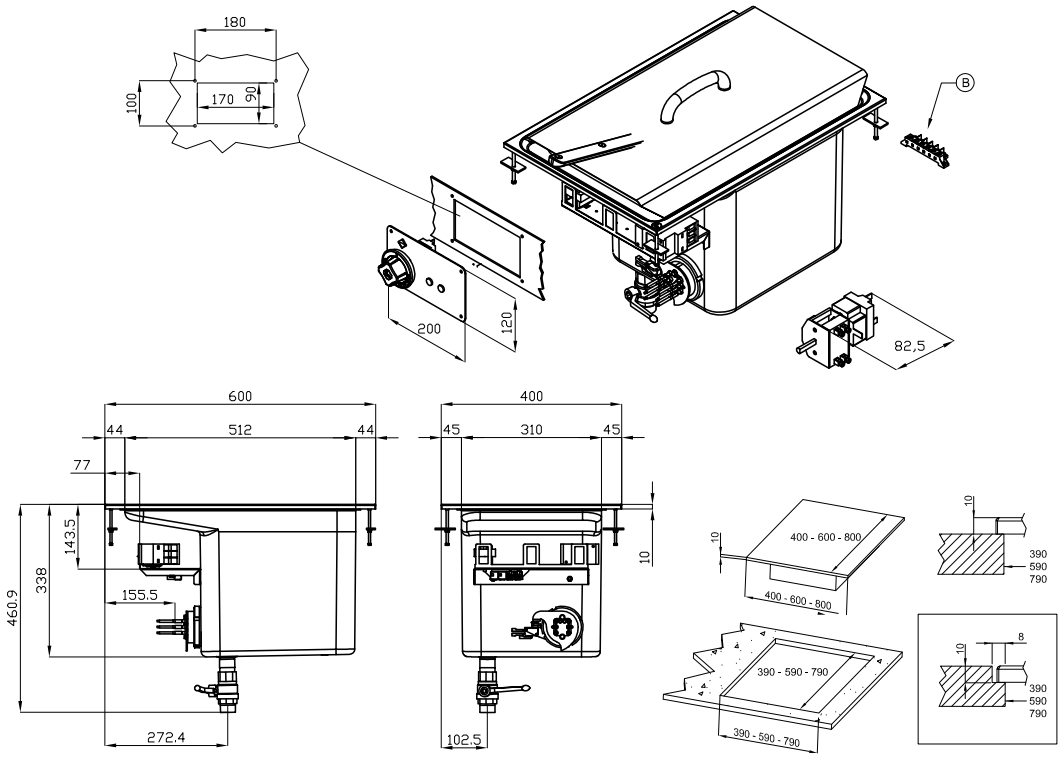
SAP Code	00007478	**Basin volume [l]**	18
Net Width [mm]	400	**Number of basins**	1
Net Depth [mm]	600	**Number of baskets**	1
Net Height [mm]	460	**Basket size [mm]**	280 x 290 x 150
Net Weight [kg]	15.00	**Ratio power/volume [kW/l]**	0.75
Power electric [kW]	13.500	**Production of fries [kg/h]**	15
Loading	400 V / 3N - 50 Hz		

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Technical data sheet

Technical drawing

Electric fryer drop-in 0,75 kW/l, 18 l 400 V / 3N		
Model	**SAP Code**	00007478
F18D-64ET	**A group of articles - web**	Fryers and French Fries Holders



A	Data plate		B	Electrical connection	

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Product benefits

Electric fryer drop-in 0,75 kW/l, 18 l 400 V / 3N		
Model	**SAP Code**	00007478
F18D-64ET	**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 0,75 kW/l, 18 l 400 V / 3N		
Model	**SAP Code**	00007478
F18D-64ET	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00007478
2. **Net Width [mm]:**
   400
3. **Net Depth [mm]:**
   600
4. **Net Height [mm]:**
   460
5. **Net Weight [kg]:**
   15.00
6. **Gross Width [mm]:**
   540
7. **Gross depth [mm]:**
   670
8. **Gross Height [mm]:**
   640
9. **Gross Weight [kg]:**
   21.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Drop-in
12. **Power electric [kW]:**
    13.500
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 2 filter containers, lids and baskets
21. **Basin volume [l]:**
    18
22. **Basin dimensions [mm x mm x mm]:**
    310 x 340 x 330
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

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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:
1

33. Number of basins:
1

34. Basket size [mm]:
280 x 290 x 150

35. Ratio power/volume [kW/l]:
0.75

36. Production of fries [kg/h]:
15

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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