Technical data sheet

Product features

Electric fryer 400 V / 3N		
Model	**SAP Code**	00008191
FE 704/13 E	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 13
- Drain type: On the front panel
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304
- Heating location: Inside the tank
- Number of baskets: 1
- Basket size [mm]: 280 x 295 x 100

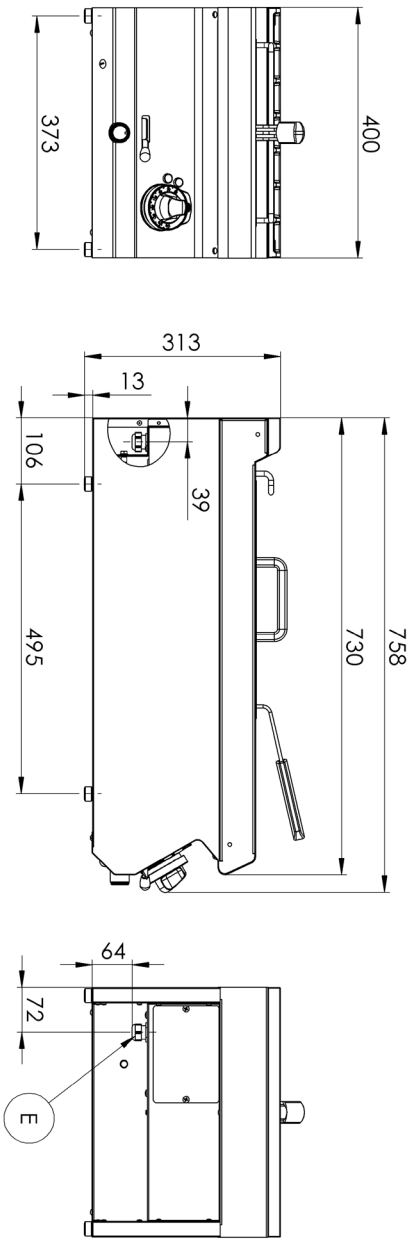
SAP Code	00008191	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	400	**Basin volume [l]**	13
Net Depth [mm]	730	**Number of basins**	1
Net Height [mm]	313	**Number of baskets**	1
Net Weight [kg]	24.20	**Basket size [mm]**	280 x 295 x 100
Power electric [kW]	12.500	**Ratio power/volume [kW/l]**	0.96

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Technical data sheet

Technical drawing

Electric fryer 400 V / 3N		
Model	**SAP Code**	00008191
FE 704/13 E	**A group of articles - web**	Fryers and French Fries Holders



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Technical data sheet

Technical parameters

Electric fryer 400 V / 3N		
Model	**SAP Code**	00008191
FE 704/13 E	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00008191
2. **Net Width [mm]:**
   400
3. **Net Depth [mm]:**
   730
4. **Net Height [mm]:**
   313
5. **Net Weight [kg]:**
   24.20
6. **Gross Width [mm]:**
   440
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   480
9. **Gross Weight [kg]:**
   29.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Table top
12. **Power electric [kW]:**
    12.500
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IP24
15. **Exterior color of the device:**
    Stainless steel
16. **Material:**
    AISI 304
17. **Indicators:**
    operation and warm-up
18. **Worktop type:**
    Molded - comfortable cleaning maintenance
19. **Worktop material:**
    AISI 304
20. **Worktop Thickness [mm]:**
    1.50
21. **Surface finish:**
    polished stainless steel
22. **Device heating type:**
    Direct
23. **Standard equipment for device:**
    lid and basket
24. **Basin volume [l]:**
    13
25. **Basin dimensions [mm x mm x mm]:**
    308 x 338 x 199
26. **Volume capacity of the container [l]:**
    13.00
27. **Maximum device temperature [°C]:**
    190
28. **Minimum device temperature [°C]:**
    50

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Technical parameters

Electric fryer 400 V / 3N		
Model	**SAP Code**	00008191
FE 704/13 E	**A group of articles - web**	Fryers and French Fries Holders

29. Service accessibility:
Trough the frontal panel

30. Safety thermostat:
Yes

31. Safety thermostat up to x ° C:
235

32. Heating element material:
Stainless steel

33. Number of baskets:
1

34. Number of basins:
1

35. Basket size [mm]:
280 x 295 x 100

36. Basin material:
AISI 304 - High quality stainless steel

37. Ratio power/volume [kW/l]:
0.96

38. Drain type:
On the front panel

39. Safety drain:
Yes

40. Heating location:
Inside the tank

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

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