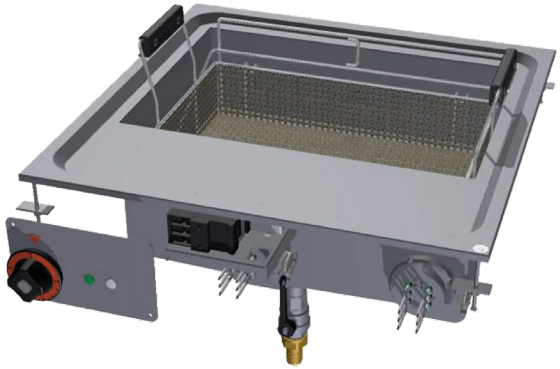
Technical data sheet

Product features

Electric fryer 23l 400 V / 3N		
Model	**SAP Code**	00013575
F23D-66ET	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 23
- 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]: 460 x 300 x 100

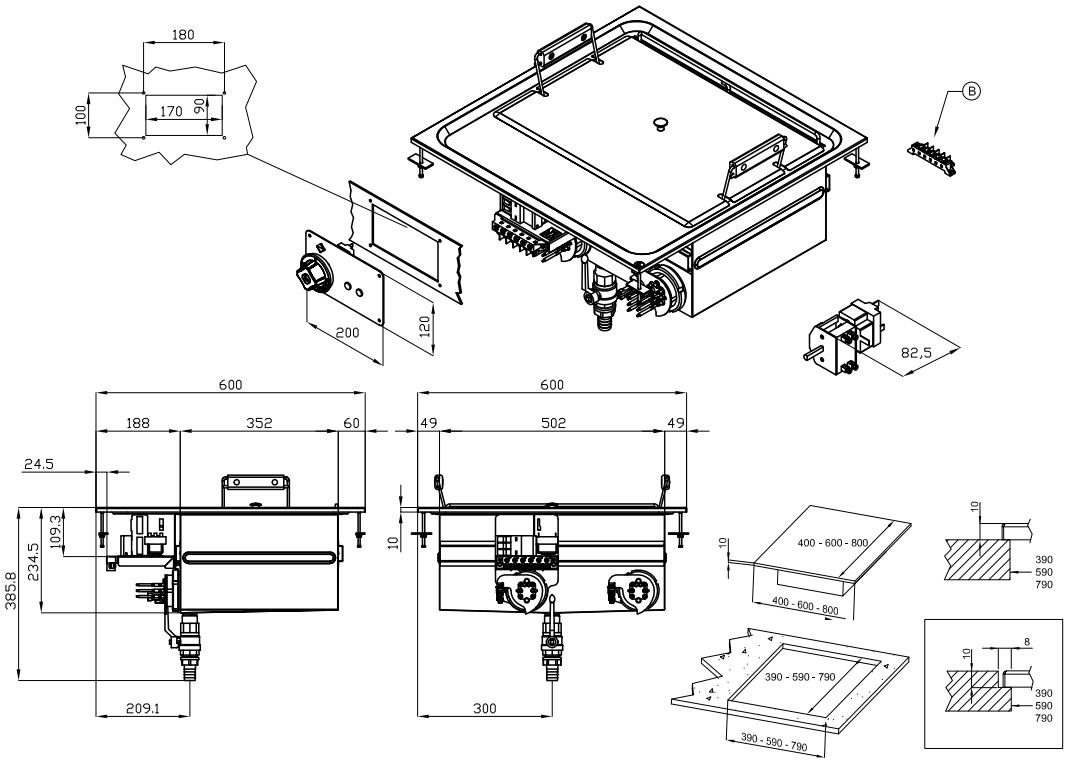
SAP Code	00013575	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	600	**Basin volume [l]**	23
Net Depth [mm]	600	**Number of basins**	1
Net Height [mm]	390	**Number of baskets**	1
Net Weight [kg]	26.00	**Basket size [mm]**	460 x 300 x 100
Power electric [kW]	14.300	**Production of fries [kg/h]**	12

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Technical data sheet

Technical drawing

Electric fryer 23l 400 V / 3N		
Model	**SAP Code**	00013575
F23D-66ET	**A group of articles - web**	Fryers and French Fries Holders



A	Data plate		B	Electrical connection	

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Technical data sheet

Technical parameters

Electric fryer 23l 400 V / 3N		
Model	**SAP Code**	00013575
F23D-66ET	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00013575
2. **Net Width [mm]:**
   600
3. **Net Depth [mm]:**
   600
4. **Net Height [mm]:**
   390
5. **Net Weight [kg]:**
   26.00
6. **Gross Width [mm]:**
   630
7. **Gross depth [mm]:**
   690
8. **Gross Height [mm]:**
   610
9. **Gross Weight [kg]:**
   31.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Drop-in
12. **Power electric [kW]:**
    14.300
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]:**
    23
22. **Maximum device temperature [°C]:**
    190
23. **Minimum device temperature [°C]:**
    50
24. **Power control type:**
    knob control
25. **Service accessibility:**
    Trough the frontal panel
26. **Safety element:**
    safety thermostat
27. **Safety thermostat:**
    Yes
28. **Adjustable feet:**
    Yes

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Technical data sheet

Technical parameters

Electric fryer 23l 400 V / 3N		
Model	**SAP Code**	00013575
F23D-66ET	**A group of articles - web**	Fryers and French Fries Holders

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

30. Heating element material:
AISI 304

31. Number of baskets:
1

32. Number of basins:
1

33. Basket size [mm]:
460 x 300 x 100

34. Production of fries [kg/h]:
12

35. Heating element construction:
Swivel

36. Drain type:
Trough the cabinet

37. Drain:
Yes

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

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