

Technical data sheet

Product features



Electric fryer drop-in 0,75 kW/l, 18 l 400 V

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		

Technical data sheet

Technical drawing



Electric fryer drop-in 0,75 kW/l, 18 l 400 V

Model

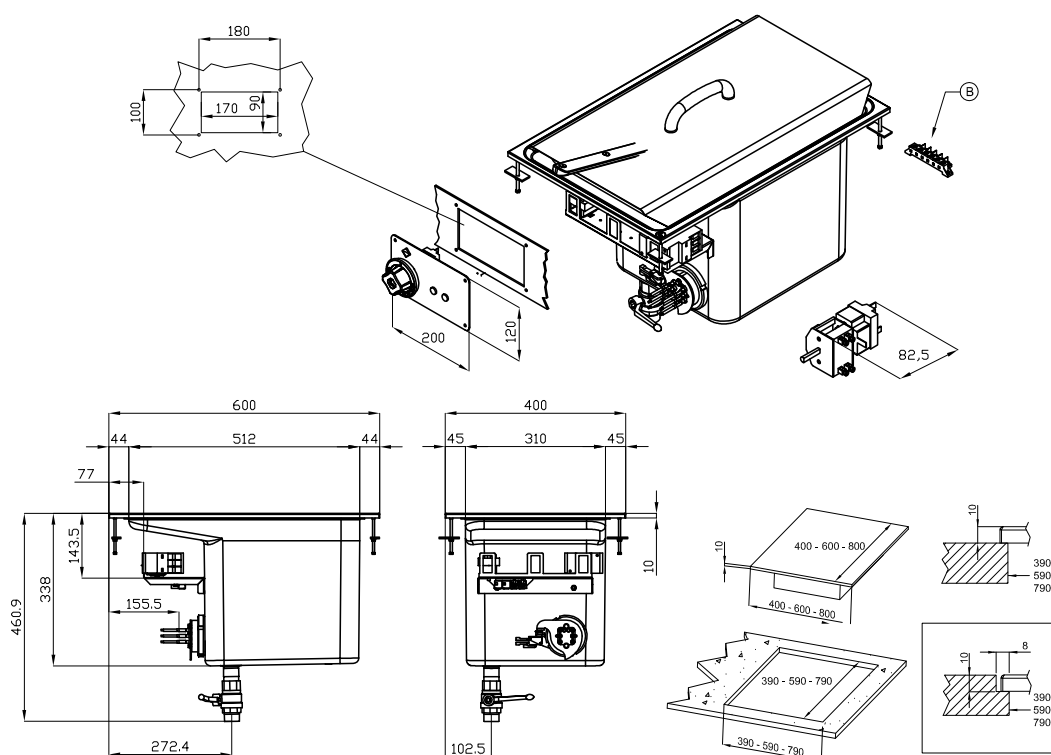
SAP Code

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

Model	SAP Code	00007478
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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 parameters



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Model	SAP Code	00007478
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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