Technical data sheet

Product features

Electric fryer 27 kW 400 V / 3N		
Model	**SAP Code**	00008321
FE 780/17 E	**A group of articles - web**	Fryers and French Fries Holders



- Basin volume [l]: 2 x 17
- Drain type: Trough the cabinet
- Safety drain: Yes
- Maximum device temperature [°C]: 190
- Minimum device temperature [°C]: 50
- Material: AISI 304 top plate and cladding
- Heating location: Inside the tank
- Number of baskets: 2
- Basket size [mm]: 2x 280 x 300 x 120

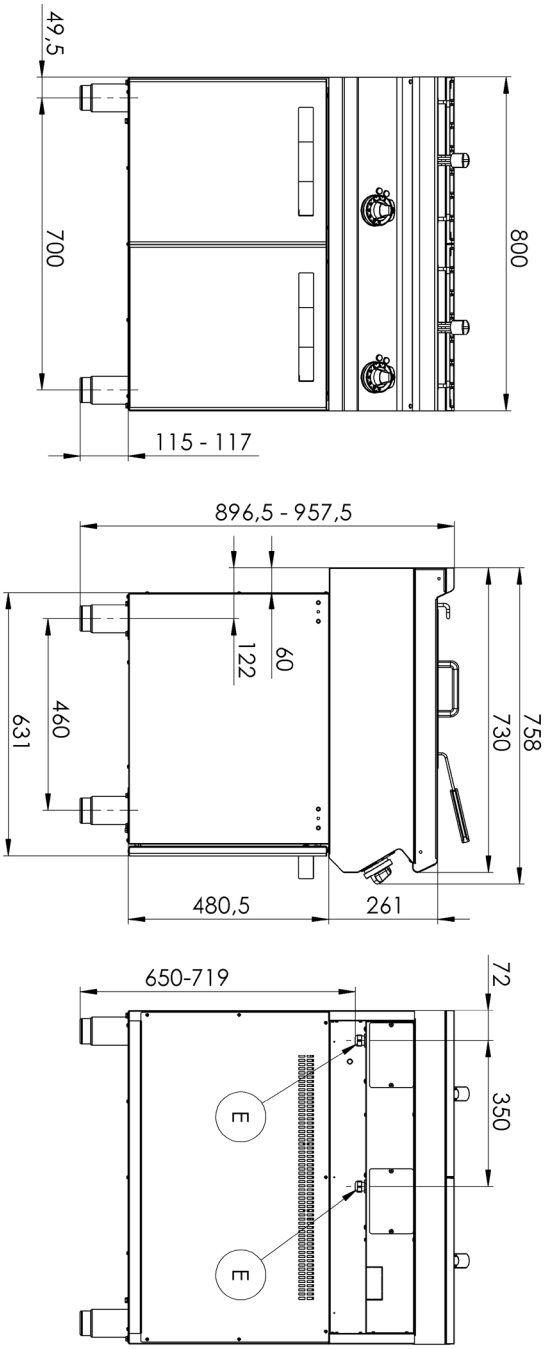
SAP Code	00008321	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	800	**Basin volume [l]**	2 x 17
Net Depth [mm]	730	**Number of basins**	2
Net Height [mm]	900	**Number of baskets**	2
Net Weight [kg]	79.70	**Basket size [mm]**	2x 280 x 300 x 120
Power electric [kW]	27.000	**Ratio power/volume [kW/l]**	0.80

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391 81 Veselí nad Lužnicí 1, ID:49825062

Technical data sheet

Technical drawing

Electric fryer 27 kW 400 V / 3N		
Model	**SAP Code**	00008321
FE 780/17 E	**A group of articles - web**	Fryers and French Fries Holders



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Technical parameters

Electric fryer 27 kW 400 V / 3N		
Model	**SAP Code**	00008321
FE 780/17 E	**A group of articles - web**	Fryers and French Fries Holders

1. **SAP Code:**
   00008321
2. **Net Width [mm]:**
   800
3. **Net Depth [mm]:**
   730
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   79.70
6. **Gross Width [mm]:**
   840
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   1080
9. **Gross Weight [kg]:**
   90.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    With substructure
12. **Power electric [kW]:**
    27.000
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IPX4
15. **Exterior color of the device:**
    Stainless steel
16. **Material:**
    AISI 304 top plate and cladding
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. **Device heating type:**
    Direct
22. **Standard equipment for device:**
    lid and basket
23. **Basin volume [l]:**
    2 x 17
24. **Basin dimensions [mm x mm x mm]:**
    311 x 346 x 200
25. **Maximum device temperature [°C]:**
    190
26. **Minimum device temperature [°C]:**
    50
27. **Service accessibility:**
    Trough the frontal panel
28. **Safety thermostat:**
    Yes

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Technical parameters

Electric fryer 27 kW 400 V / 3N		
Model	**SAP Code**	00008321
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29. Safety thermostat up to x ° C:
235

30. Adjustable feet:
Yes

31. Heating element material:
Stainless steel

32. Number of baskets:
2

33. Number of basins:
2

34. Basket size [mm]:
2x 280 x 300 x 120

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

36. Ratio power/volume [kW/l]:
0.80

37. Drain type:
Trough the cabinet

38. Safety drain:
Yes

39. Heating location:
Inside the tank

40. Cross-section of conductors CU [mm²]:
10

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