Optima 8|5|0

Product data sheet — Electric deep fat fryer Paris (10 kW)

Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.

Technical highlights

Material:
Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:
Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Desiged as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:
Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:
Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomiacally shaped knobs for a easy identification of the position.

Effective area:
Deep-frying basin of CNS/stainless steel, drawn deep with 20 mm collection rim welded seamlessly and tightly into the cover plate.

Installation:
Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:
Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating:
Heating by means of tubular heating elements Ø 8.5 mm of CNS/stainless steel with low surface load for gentle heating up of the deep frying fat and long durability of the heating elements. For easy cleaning the heating elements can be complettely swung out, with turning lever, locking device and swivel angle limit switch.

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Current drawings you will find here:
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Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- impressed filling marks (min./max.) in the basin to control the fat filling
- deep cold zone under the heating elements to hold suspended particles with precisely fitting fat clarifier
- bottom of the basin with outlet inclination and welded drain valve installed vertically downwards
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	400 x 400 x 235
Diameter (mm):	
Nominal capacity (L):	30
Nominal fill quantity (L):	
Connected load (electrical) (kW):	10
Voltage[1] (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas[2] (mbar):	
Standard gas pressure – liquid gas[2] (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	59
Gross weight[3] (kg):	68
Heat emission latent (W):	7000
Heat emission sensitive (W):	900
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
10027929	splash guard
813006	fat drain-off receptacle (30 liter)
815301	fat filter pump system
10020518	hygiene insert R20 (H2) for cabinet 600 mm
845036	wing door for an appliance length of 600 mm