

316168

FRD41FE9

FREESTANDING SINGLE TANK 21L ELECTRIC FRYER, ELECTRONIC CONTROL AND IN-TANK ROTATING HEATING ELEMENTS ON CLOSED CABINET - BASKETS, LIDS AND OIL DRAINING TANK INCLUDED



- Electric fryer with electronic control and a tank 21 L on a closed cabinet (40 cm).
- Power: 20 kW.
- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Deep drawn worktop with a seamlessly welded AISI 304 deep drawn cooking tank, featuring rounded corners.
- The electronic control allows for greater precision between the set temperature and the temperature in the tank.
- Cooking programmes can be saved, thus creating standardised recipes.
- The Melting programme enables solid fats like butter, lard, and stored frying oils to melt without the risk of burning.
- Large front basin and front zone for oil and foam expansion.
- Heating through AISI 304 stainless steel rotating armoured heating elements for easy cleaning of the tank and worktop.
- Operating thermostat ranging between 100°C and 190°C below oil smoke point.
- Bulb thermostats immersed in oil are more efficient in sensing the temperature inside the tank, promptly adjusting the oil to the desired temperature, minimising smoke points, and prolonging the oil life.
- A safety thermostat triggers in case of abnormal operation.
- Draining on the tank bottom.
- Tank with a filter for collecting oil inside the cabinet, baskets and lids included.
- Basket support fixed to the rear part of the worktop.
- Technical compartment for easy connection to the electrical network.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

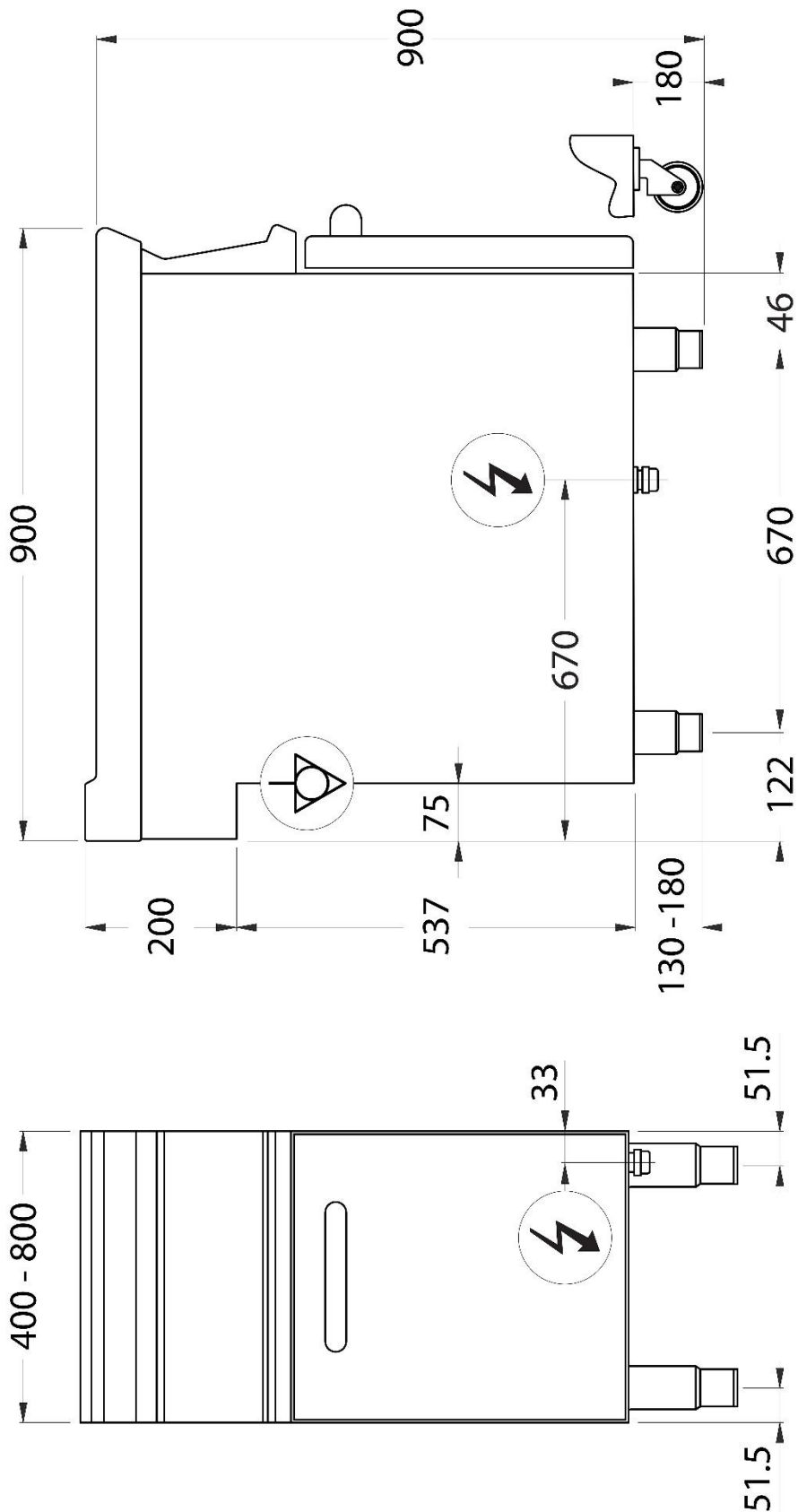
TECHNICAL DATA

TOTAL POWER	20 kW	ELECTRIC POWER	20 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
TEMPERATURE RANGE	140÷190 °C	TANK CAPACITY	21lt
TANK DIMENSIONS	30,7x46x25,7 cm	HEATING	Heating elements in the tank
MINIMUM POWER CABLE CROSS-SECTION	5 x 6 n° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
TANKS	n° 1	ELECTRICAL CONNECTION HEIGHT (Y)	-640 mm
FOOT HEIGHT	133 mm	FOOT ADJUSTMENT	133/195 mm
IPX RATING	4	WIDTH	40 cm
DEPTH	90 cm	HEIGHT	90 cm
PACKAGE WIDTH	101 cm	PACKAGE DEPTH	46 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	51,1 kg
GROSS WEIGHT	64 kg	VOLUME	0,54 m ³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	14000.0 W
SENSIBLE HEAT RELEASE	1800.0 W	STEAM RELEASE	20600.0 g/h

ACCESSORIES

319009	REAR COVERING PANEL FOR CABINET (L=40CM)
399546	EXTRA OIL COLLECTION TANK FOR FRYERS (21L)
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)
399580	2 EXTRA FRYER BASKETS (21L) - DIM. CM (14X41X12H)
399581	EXTRA FRYER BASKET (21L) - DIM. CM (28.5X41X12H)

INSTALLATION SCHEMES



5415.636.01