

616102

FRSD70E7

**FREESTANDING DOUBLE TANK 14+14L ELECTRIC
FRYER WITH IN-TANK TILTING HEATING
ELEMENTS AND ELECTRONIC CONTROL ON
CLOSED CABINET - BASKETS, LIDS AND OIL
DRAINING TANK INCLUDED**



- Electric fryer (14+14 l) with electronic control and 2 independent tanks on a closed cabinet (70 cm).
- Stainless steel control panel, side and back panels.
- Module coupling system with external side joints.
- The electronic control allows for greater precision between the set temperature and 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.
- AISI 304 deep drawn tank with rounded corners seamlessly welded to an AISI 304 worktop, Scotch Brite finish.
- Rounded internal profile of the tank to facilitate cleaning, complying with hygiene standards.
- Heating through AISI 304 stainless steel tilting armoured heating elements for easy cleaning of the tank.
- 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.
- Basket support fixed to the tilting device.
- Draining on the tank bottom.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).
- Tank with a basket, a lid, and a filter for collecting oil inside a closed compartment included.
- Technical compartment for easy connection to the electrical network.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

TECHNICAL DATA

TOTAL POWER	21,6 kW	ELECTRIC POWER	21,6 kW
FREQUENCY	50/60 Hz	VOLTAGE	400 3N ~ V
TEMPERATURE RANGE	100÷190 °C	TANK CAPACITY	14lt+14lt
TANK DIMENSIONS	25x49,5x29 cm	HEATING	Heating elements in the tank
MINIMUM POWER CABLE CROSS-SECTION	5 x 4 n° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
TANK TYPE	AISI 304	TANKS	n° 2
ELECTRICAL CONNECTION HEIGHT (Y)	-488 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	IPX RATING	4
WIDTH	70 cm	DEPTH	70 cm
HEIGHT	85 cm	PACKAGE WIDTH	76,0 cm
PACKAGE DEPTH	80,0 cm	PACKAGE HEIGHT	114,0 cm
NET WEIGHT	62,5 kg	GROSS WEIGHT	77,7 kg
VOLUME	0,7000 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	15120.0 W	SENSIBLE HEAT RELEASE	1944.0 W
STEAM RELEASE	22248.0 g/h		

ACCESSORIES

- 220620 EXTRA FRYER BASKET (13 AND 14L) - DIM. CM (21.5X29.5X12H)
- 220650 2 EXTRA FRYER BASKETS (8+8/13/14L) - DIM. CM (10.5X29.5X12H)
- 220750 EXTRA OIL COLLECTION TANK FOR FRYERS (14L)

INSTALLATION SCHEMES

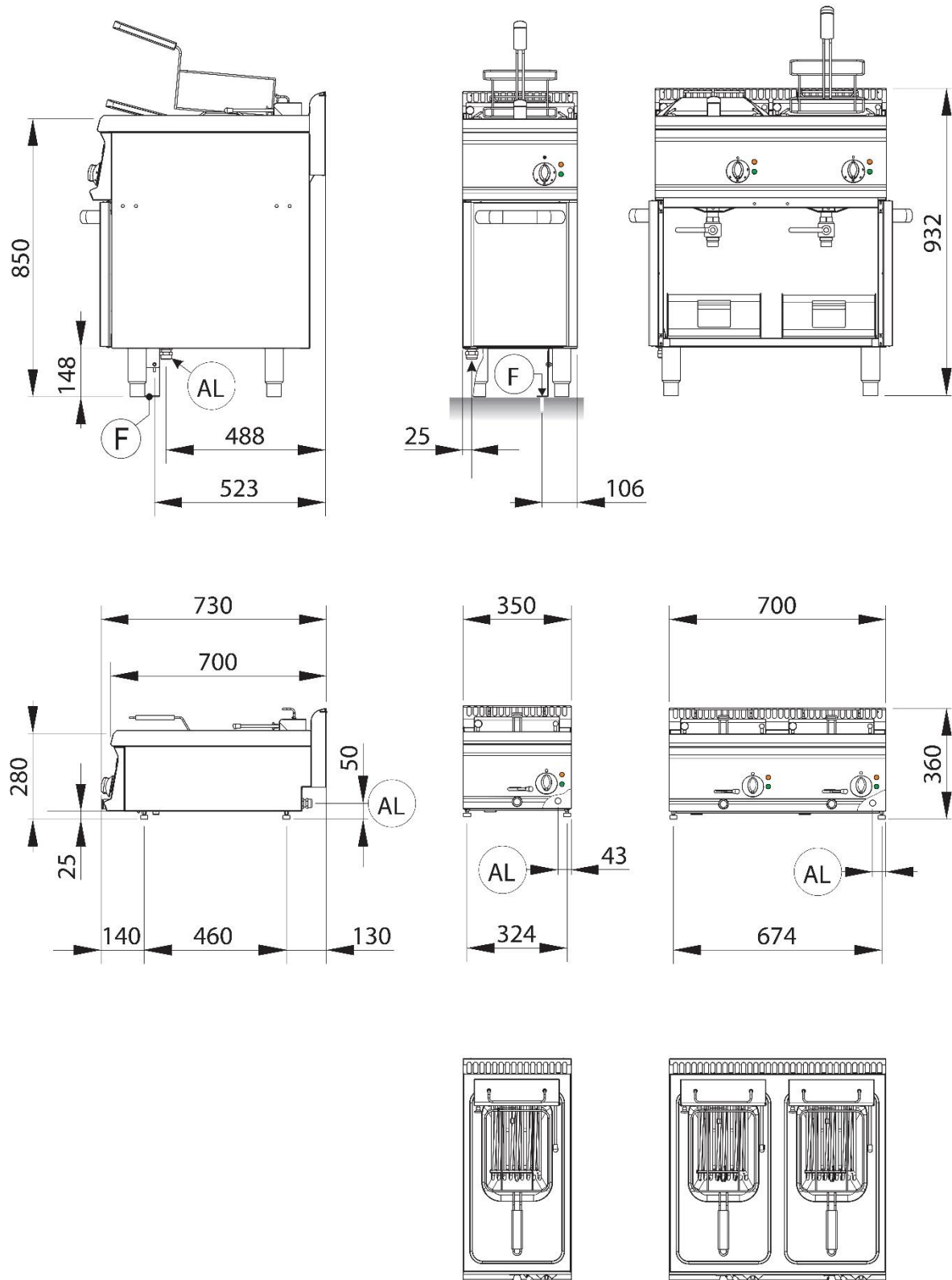


Fig.1 | Abb.1 | рис.1 - 5415.664.00