

716129

FRD87FE7

FREESTANDING DOUBLE TANK 17+17L 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 2 tanks 17+17 L on a closed cabinet (80 cm).
- Power: 2x16.5 kW.
- AISI 304 stainless steel 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 tank temperature.
- 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.
- Adjustable operating thermostat ranging between 100°C and 190°C below oil smoke point.
- Bulb thermostats immersed in oil are more efficient in sensing detecting 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 worktop rear.
- Technical compartment for easy connection to the electrical network.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).

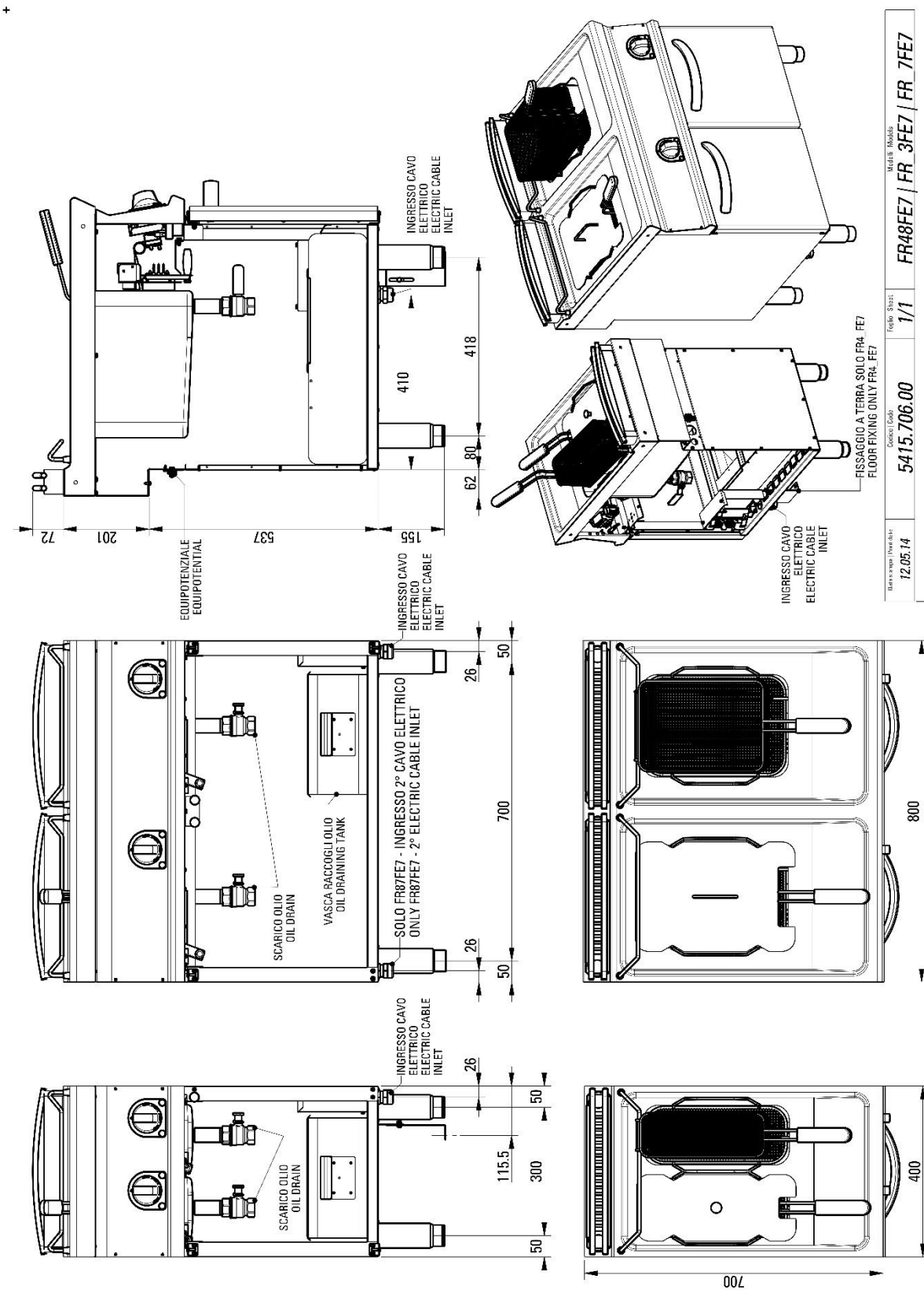
TECHNICAL DATA

TOTAL POWER	16,5 + 16,5 kW	ELECTRIC POWER	33 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
MINIMUM POWER CABLE CROSS-SECTION	5x4 + 5x4 n° - mm ²	ELECTRIC CABLE TYPE	H07 RN-F
TANK TYPE	AISI 304	TANKS	n° 2
ELECTRICAL CONNECTION HEIGHT (Y)	-472 mm	FOOT HEIGHT	155 mm
FOOT ADJUSTMENT	155/250 mm	IPX RATING	4
WIDTH	80 cm	DEPTH	70 cm
HEIGHT	90 cm	PACKAGE WIDTH	86 cm
PACKAGE DEPTH	80 cm	PACKAGE HEIGHT	110 cm
NET WEIGHT	70 kg	GROSS WEIGHT	86 kg
VOLUME	0,76 m ³	HARMONISED CODE	84198180
LATENT HEAT RELEASE	23100.0 W	SENSIBLE HEAT RELEASE	2970.0 W
STEAM RELEASE	33990.0 g/h		

ACCESSORIES

719005	TECNO74 REAR COVERING PANEL FOR FREESTANDING ELEMENTS (L=80CM)
799503	SIDE COVERING PANEL FOR FREESTANDING MODULE
799506	PAIR OF CLOSING ELEMENTS (L=70CM)
799507	EXTRA OIL-RECOVERY TANK FOR FRYERS (8+8L, 13L, 17L)
799508	EXTRA FRYER BASKET (17L) - DIM. CM (28.5X29.5X12H)
799509	2 EXTRA FRYER BASKETS (17L) - DIM. CM (14X29.5X12H)

INSTALLATION SCHEMES



Drawn (mm) (mm 8/16)	12.05.14	Code/Code	5415.706.00	Page/Sheet	1/1	Models/Modelli	FR48FE7 / FR_3FE7 / FR_7FE7
----------------------	----------	-----------	-------------	------------	-----	----------------	-----------------------------