

**316087****FR81FE9**

**Freestanding double tank 21+21lt electric fryer with in-tank rotating heating elements on closed cabinet - baskets, lids and oil draining tank included**



- Electric fryer with 2 tanks 21+21 L on a closed cabinet (80 cm).
- Power: 2x20 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.
- Rounded internal profile of the tank to facilitate cleaning, complying with hygiene standards.
- 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.
- Green light indicating voltage presence.
- Orange light indicating that the heating elements are heating up.
- 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)

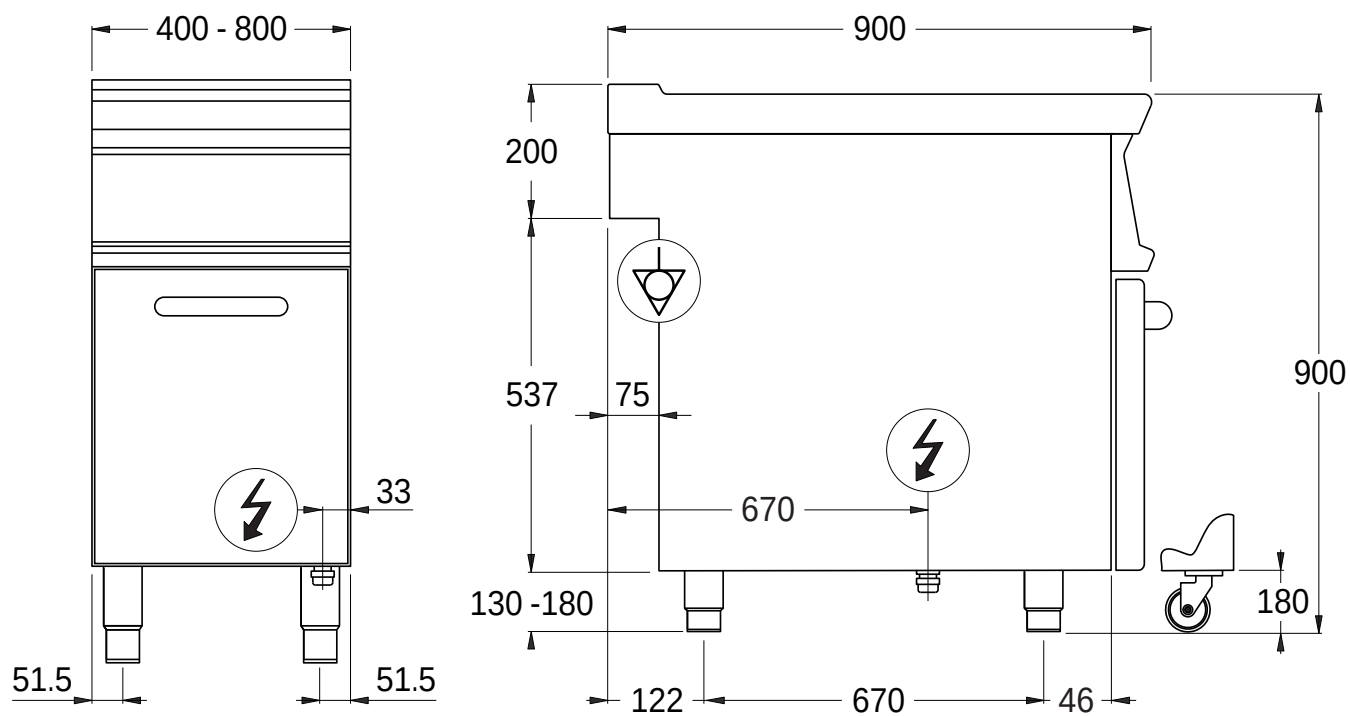
TECHNICAL DATA

|                   |                 |                |                              |
|-------------------|-----------------|----------------|------------------------------|
| TOTAL POWER       | 40 kW           | ELECTRIC POWER | 40 kW                        |
| FREQUENCY         | 50/60 Hz        | VOLTAGE        | 380-415 3N~ V                |
| TEMPERATURE RANGE | 140÷190 °C      | TANK CAPACITY  | 21LT+21LT                    |
| TANK DIMENSIONS   | 30,7X46X25,7 cm | HEATING        | HEATING ELEMENTS IN THE TANK |
| TANKS             | n° 2            | FOOT HEIGHT    | 133 mm                       |
| FOOT ADJUSTMENT   | 133/195 mm      | IPX RATING     | 4                            |
| WIDTH             | 80 cm           | DEPTH          | 90 cm                        |
| HEIGHT            | 90 cm           | PACKAGE WIDTH  | 86 cm                        |
| PACKAGE DEPTH     | 100 cm          | PACKAGE HEIGHT | 115 cm                       |
| NET WEIGHT        | 83,0000 kg      | GROSS WEIGHT   | 101 kg                       |
| VOLUME            | 0,98 m³         |                |                              |

ACCESSORIES

|        |                                                          |
|--------|----------------------------------------------------------|
| 319010 | REAR COVERING PANEL FOR CABINET (L=80CM)                 |
| 399530 | SIDE COVERING PANEL FOR A 1-MODULE CABINET               |
| 399546 | EXTRA OIL COLLECTION TANK FOR FRYERS (21L)               |
| 399573 | PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM) |
| 399574 | EXTRA OIL DRAINING TANK FOR 21LT FRYERS V-SHAPED         |
| 399580 | 2 EXTRA FRYER BASKETS (21L) - DIM. CM (14X41X12H)        |
| 399581 | EXTRA FRYER BASKET (21L) - DIM. CM (28.5X41X12H)         |

## INSTALLATION DIAGRAMS



5415.636.01