
316174**FR48FE9**

**FREESTANDING SINGLE TANK 8+8L ELECTRIC
FRYER WITH IN-TANK ROTATING HEATING
ELEMENTS ON CLOSED CABINET - BASKETS, LIDS
AND OIL DRAINING TANK INCLUDED**



- Electric fryer with 2 independent tanks 8+8 L on a closed cabinet (40 cm). This space-efficient solution enables the use of 2 types of oil or 2 cooking processes simultaneously within a 1/2 module.
- Power: 2x7 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)

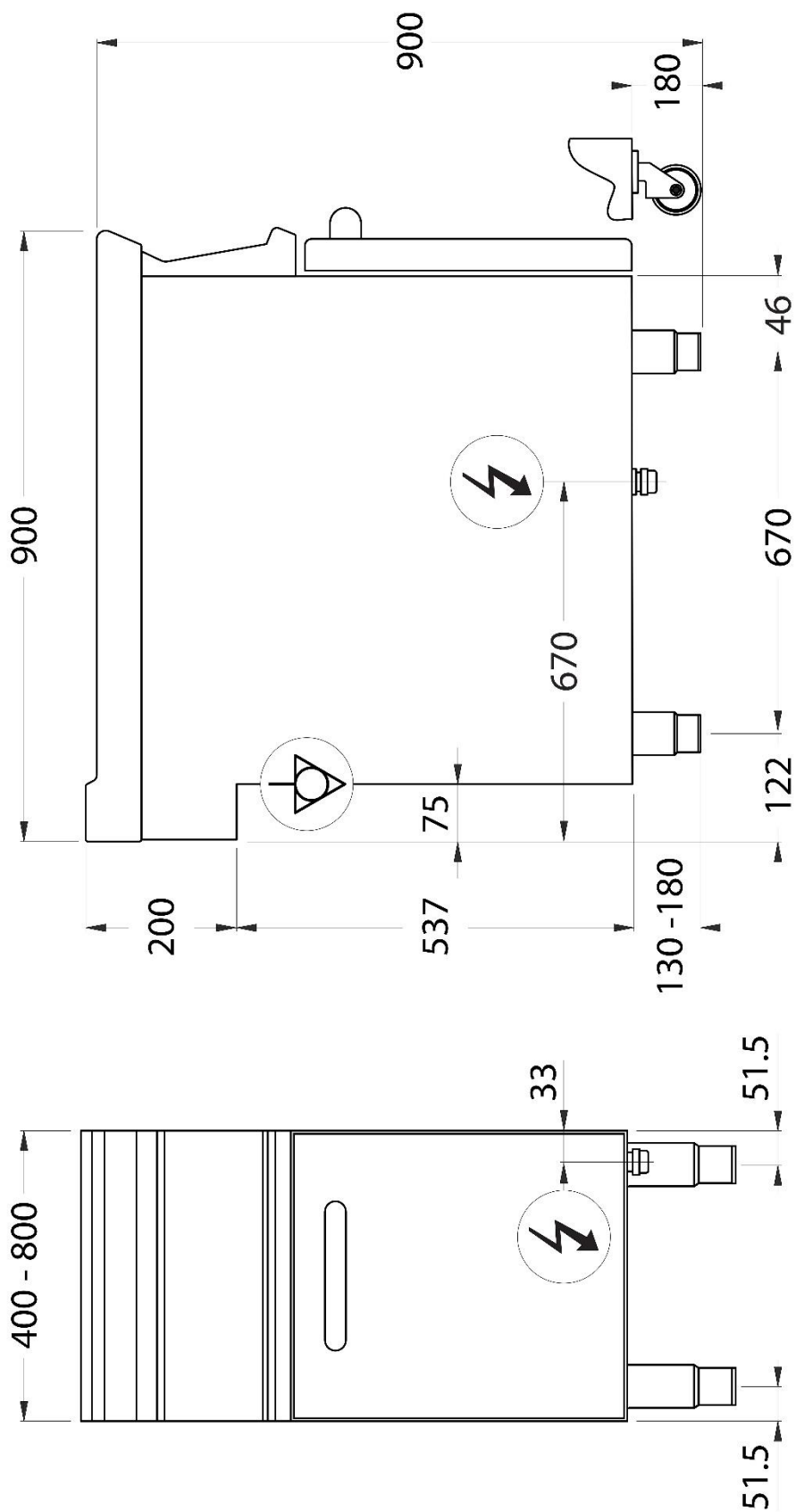
TECHNICAL DATA

TOTAL POWER	14 kW	ELECTRIC POWER	14 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
TEMPERATURE RANGE	140÷190 °C	TANK CAPACITY	8lt+8lt
TANK DIMENSIONS	14x34,2x25,7 cm	HEATING	Heating elements in the tank
MINIMUM POWER CABLE CROSS-SECTION	5 x 2,5 n° - mm²	ELECTRIC CABLE TYPE	H07 RN-F
TANKS	n° 2	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	100 cm	PACKAGE DEPTH	47 cm
PACKAGE HEIGHT	115 cm	NET WEIGHT	54 kg
GROSS WEIGHT	67 kg	VOLUME	0,52 m³
HARMONISED CODE	84198180	LATENT HEAT RELEASE	9800.0 W
SENSIBLE HEAT RELEASE	1260.0 W	STEAM RELEASE	14420.0 g/h

ACCESSORIES

- 220650 2 EXTRA FRYER BASKETS (8+8/13/14L) - DIM. CM (10.5X29.5X12H)
- 319009 REAR COVERING PANEL FOR CABINET (L=40CM)
- 399573 PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)
- 799507 EXTRA OIL-RECOVERY TANK FOR FRYERS (8+8L, 13L, 17L)

INSTALLATION SCHEMES



5415.636.01