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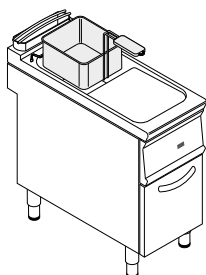
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**FREESTANDING 21LT ELECTRIC FRYER
ELECTRONIC CONTROL, ON CLOSED CABINET
WITH IN TANK ROTATING HEATING ELEMENTS-
WITH BASKETS, LID AND ONE OIL DRAINING TANK
WITH FILTER**

316168 - FRD41FE9

SPECIFICATIONS

Tecno90 by Tecnoinox is a modular range designed for intense use.

Tecno90 is ideal for kitchens in hotels and large restaurants, as well as catering facilities. It satisfies all requirements in terms of reliability, power and production capacity, capable of serving a large number of diners

offering the highest quality results.

Tecno90 in particular is made using high quality and depth materials to ensure the products are robust and resistant to corrosion. The Tecno90 line is designed to be easy to clean and offer excellent levels of hygiene.

With its wide range of appliance and composition flexibility, Tecno90 satisfies the requests of even the most demanding chefs.

ROBUST AND LONG-LASTING

Tops in 2 mm AISI 304 Stainless steel.

SAFETY

The gas appliances are certified by German body DVGW and have passed the most stringent safety tests. The electrical appliances are tested at our facility and are CE certified.

FINISHES

Tecno90 has a strong design focus both on aesthetics and functionality. The broad, robust handles have good grip and are easy to clean. They also protect the doors against knocks from trolleys. The single-piece side panels complete the island, unifying it and providing solidity. They also come in a coated version like

SEALS

Made from steel mesh and glass fibre, they seal the door and can withstand high temperatures for many years.

POWERFUL UNIFORM COOKING

Chefs can count on substantial power and excellent performance in terms of cooking uniformity.

ULTRA-RELIABLE

Appliances made by Tecnoinox using Italian or European materials and components. Perfection index

above 99%.

TECHNICAL COMPARTMENT

The majority of the units are fitted with a technical compartment at the back for connections and hook-ups.

APPLIANCES THAT FIT TOGETHER PERFECTLY AND ARE EASY TO INSTALL

The exclusive Tecnoinox fastening system makes the appliance easy to install and fit together. The feet are easy to adjust and made from AISI 304 stainless steel.

EASY TO CLEAN

The moulded tops and tanks with rounded corners, wide grooves and anti-spill edges mean infiltrations are reduced to a minimum and the products are easy to clean. The vents can be removed for cleaning and the units fit together perfectly, which helps to ensure a good level of hygiene is maintained.

ELECTRIC FRYERS WITH ELECTRONIC CONTROLS

- Precise temperature control with real tank temperature displayed.
 - Recipes can be saved so you can repeat successful dishes.
 - No need to monitor cooking thanks to the different programs and audible notifications.
 - Melting function for dissolving solid fats.
 - Moulded top and tanks with separate tank.
 - The heat exchangers in the tank guarantee better energy yield.
 - The fryers with an empty tank have a large cool zone and are easier to clean.
 - Thermostatic control with protected detector in the tank and safety thermostat.
-
- All fryers are complete with baskets, lids (use only when fryer is off) and an oil collection tank with a filter.

TECHNICAL DATA

Total Power	20 kW	IPX	4
EL Power	20 kW	Width	40 cm
Frequency	50/60 Hz	Depth	90 cm
Voltage	400 3N ~ V	Height	90 cm
Tank Capacity	21lt	Packaging Width	101 cm
Tank Dimensions	30,7x46x25,7 cm	Packaging Depth	46 cm
Temperature Range	140÷190 °C	Packaging Height	116 cm
Heating	In-tank Heating El.	Net Weight	51,1 kg
Nr. of Tanks	1 n°	Gross Weight	64 kg
Foot high	133 mm	Volume	0,54 m³
Foot adjustment	133/195 mm		

ACCESSORIES

- 319009: BACK SIDE PANEL FOR FREESTANDING MODULE L=40CM
- 399546: EXTRA OIL-DRAINING TANK FOR 21LT FRYERS
- 399573: CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM
- 399580: EXTRA BASKET (2PCS) FOR 21LT FRYERS - DIM. CM (14X41X12H)
- 399581: EXTRA BASKET FOR 17LT FRYERS - DIM. CM (28,5X41X12H)

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