



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BKS-FRI01553	Electric fryer for pastries, single well, capacity 30 litres, hourly production: 24 kg/h, 15 kw, 380-400 V, 25 kg, dim. mm 660x640x415h	€ 906,56 <i>VAT excluded</i> Shipping to be calculated Delivery from 4 to 9 days

PROFESSIONAL DESCRIPTION

FPR30 Electric Pastry Fryer - Single Well - Capacity 30 L :

- Perfect for frying donuts, fritters and pancakes, but also of more delicate desserts;
- large basket for cooking desserts evenly and without overlapping;
- Power: 15 Kw / 380 - 400 V
- Oil capacity: 30 litres.
- Weight: 25 kg
- Hot area
- Hourly production: 24 Kg/h
- Oil drain cock
- Temperature: +50°C / +190°C
- Safety thermostat: +240°C
- Stainless steel frame, bowl and basket
- Supplied with lid
- Dimensions: 660x640x415 mm
- Basket dimensions: 570x440x80 mm
- Packaging dimensions: 700x705x465 mm

CE MARK
MADE IN ITALY

TECHNICAL CARD

Volts	V 400/3
motor power capacity (Kw)	15
net weight (Kg)	25

breadth (mm)	660
depth (mm)	640
height (mm)	415