



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

|                                  |            |
|----------------------------------|------------|
| <b>power supply</b>              | Trifase    |
| <b>Volts</b>                     | V 400/3 +N |
| <b>frequency (Hz)</b>            | 50         |
| <b>motor power capacity (Kw)</b> | 6,00       |
| <b>net weight (Kg)</b>           | 9          |
| <b>gross weight (Kg)</b>         | 10         |
| <b>breadth (mm)</b>              | 265        |
| <b>depth (mm)</b>                | 519        |
| <b>height (mm)</b>               | 359        |

#### PROFESSIONAL DESCRIPTION

**10 liter ELECTRIC COUNTER FRYER, equipped with safety tap :**

- **structure , tank and lid in AISI 304 stainless steel ;**
- removable **chromed wire mesh basket ;**
- **basket handle and lid knob** made of **heat-insulating plastic ;**
- stainless steel resistors;
- temperature regulation from 50 to 180°C;
- **safety thermostat** with reset button;
- removable head and resistors;
- reaches 180° in about 12 minutes;
- frying time in about 5 minutes;
- **oil capacity: 10 litres;**
- basket capacity: 1.25 kg.
- **hourly production: 11 kg/h .**

**CE MARK**  
**MADE IN ITALY**

| CODE | DESCRIPTION | PRICE/DELIVERY |
|------|-------------|----------------|
|------|-------------|----------------|

**FM-FR10RN**

10 liter ELECTRIC COUNTER FRYER, equipped with safety tap, hourly production: 11 kg/h, V.400/3+N, Kw.6.00, Weight 10 Kg, dim.mm.265x519x359h

**€ 309,59**

*VAT excluded*  
**Shipping to be calculed**

**Delivery** from 4 to 9 days