



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Volts</b>	V 400/3
<b>motor power capacity (Kw)</b>	15
<b>net weight (Kg)</b>	25
<b>breadth (mm)</b>	660
<b>depth (mm)</b>	640
<b>height (mm)</b>	415

#### PROFESSIONAL DESCRIPTION

##### Electric Fryer for Pastry FPR30 - Single Tank - Capacity 30 Lt :

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

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

CODE	DESCRIPTION	PRICE/DELIVERY
BKS-FRI01553	Electric Fryer for Pastry, Single Tank, Capacity 30 Lt, Hourly Production: 24 Kg/h, 15 kw, 380-400 V, 25 kg, dim. mm 660x640x415h	<b>€ 965,06</b> <i>VAT excluded</i> <b>Shipping to be caluled</b> <b>Delivery</b> from 4 to 9 days