

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	9
net weight (Kg)	22,5
gross weight (Kg)	26
breadth (mm)	585
depth (mm)	660
height (mm)	440

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTER FRYER for PASTRY 25 It .:

- $\circ~$ structure, tank, lid, basket and heating elements in AISI 304 stainless steel ;
- $\circ~$ basket handles and lid knobs in insulating material ;
- $\circ \ \ \textbf{safety thermostat} \ \text{with reset button};$
- removable head and resistors;
- **external safety tap** with front bayonet connection drainage system;
- equipped with a large basket;
- ∘ reaches 180C° in about 16 minutes , frying time in about 6 minutes ;
- oil capacity 25 liters;
- o basket capacity 7 kg;
- hourly production 45 kg/h .

CE mark

CODE DESCRIPTION PRICE/DELIVERY

Delivery from 4 to 9 days