



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



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

#### PROFESSIONAL DESCRIPTION

##### FPR30 Electric Pastry Fryer - Single Well - Capacity 30 Lt :

- 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

<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