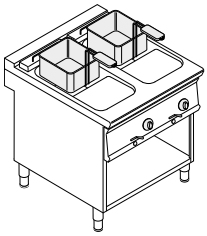

FREESTANDING 8+8LT ELECTRIC FRYER WITH TILTING HEATING ELEMENTS ON OPEN CABINET- WITH BASKETS AND LID INCLUDED

716053 - FR8FE7

SPECIFICATIONS

Tecno74 is a product line that combines great performance and features with smart use of space, especially when combined with Mosaico74 or Tecno90.
It includes an extensive collection of cooking appliances, complete with digitally controlled, technologically advanced machines.
Tecno74 is ideal for kitchens in medium/large restaurants and hotels.
High-quality materials, a meticulous design and polished finishes ensure the Tecno74 appliances and compositions are robust and practical. Tecno74 has been designed to make installation and cleaning easy.
SAFETY
The gas appliances are certified by German body DVGW and have passed the most stringent safety tests. The electrical appliances are tested at our facility and are CE certified
EASY TO CLEAN
The moulded tops and tanks with rounded corners, wide grooves and anti- spill edges mean infiltrations are reduced to a minimum and the products are easy to clean.
The vents can be removed for cleaning and the units fit together perfectly, which helps to ensure a good level of hygiene is maintained.
FINISHES
An important feature of Tecno74 is its strong design focus both on aesthetics and functionality. The broad, robust handles have good grip and are easy to clean. They also protect the doors against knocks from trolleys. The single- piece side panels complete the island, unifying it and providing solidity. They also come in a coated version like the doors.
POWERFUL UNIFORM COOKING
Chefs can count on substantial power and excellent performance in terms of cooking uniformity.
ROBUST AND LONG-LASTING
Tops in 1.5 mm AISI 304 stainless steel.
ULTRA-RELIABLE
Appliances made by Tecnoinox using Italian or European materials and components. Perfection index

above 99%.

SEALS

Made from steel mesh and glass fibre, they perfectly seal the door of ovens in ranges and can withstand high temperatures for many years.

TECHNICAL COMPARTMENT

The majority of the units are fitted with a technical compartment at the back for connections and hook-ups.

APPLIANCES THAT FIT TOGETHER PERFECTLY AND ARE EASY TO INSTALL

The exclusive Tecnoinox fastening system makes the appliance easy to install and fit together. The feet are easy to adjust and made from AISI 304 stainless steel.

ELECTRIC FRYERS WITH ROTATING OR TILTING RESISTORS IN THE TANK

- High power and excellent performance thanks to the rotating resistors in the tank.
- Resistors can be rotated for easy cleaning.
- Thermostatic control with protected detector in the tank and safety thermostat.
- Moulded top and tanks.
- All fryers are complete with baskets, lids (use only when fryer is off) and an oil collection tank with a filter.

TECHNICAL DATA

Total Power	**12 kW**	Heating	**In-tank Heating El.**
EL Power	**12 kW**	Tank Type	**AISI 304**
Frequency	**50/60 Hz**	Width	**80 cm**
Voltage	**380-415 3N~ V**	Depth	**70 cm**
Tank Capacity	**8lt+8lt**	Height	**90 cm**
Tank Dimensions	**22,7x34x22,5 cm**	Gross Weight	**44,0000 kg**
Temperature Range	**100÷190 °C**	Volume	**0,79 m^3**

ACCESSORIES

- 120575: EXTRA BASKET FOR 8LT FRYERS (21X26,5X10,5HCM)
- 120690: BASKETS - EXTRA (2 PCS) FOR 8LT FRYERS- DIM. CM (10.5X26.5X10.5H)
- 319002: RIGHT/LEFT STAINLESS STEEL DOOR
- 719005: T74 BACK PANEL FOR FREESTANDING ELEMENTS L=80CM
- 799503: SIDE PANEL FOR CABINET
- 799506: CLOSING ELEMENTS (2 PCS) L=70CM