



FREESTANDING 13LT GAS FRYER WITH IN-TANK HEAT EXCHANGERS ON CLOSED CABINET-EQUIPPED WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

713130 - FR43FG7T

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.

GAS FRYERS WITH EXCHANGERS IN THE TANK AND GAS FRYERS WITH V-SHAPED EMPTY TANK

- The heat exchangers in the tank guarantee better energy yield.
- The fryers with an empty tank have a large cool zone and are easy to clean.
- 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	11,5 kW	Tank Type	AISI 304
Gas Power	11,5 kW	Width	40 cm
Tank Capacity	13lt	Depth	70 cm
Tank Dimensions	24x34,2x30,5 cm	Height	90 cm
Temperature Range	110÷190 °C	Gross Weight	55,6 kg
Heating	In-tank Flame Tubes	Volume	0,49 m³

ACCESSORIES

- 220620: EXTRA BASKET FOR 13 AND 14LT FRYERS- DIM. CM (21.5X29.5X12H)
- 220650: BASKETS EXTRA (2 PCS) FOR 8+8/13/14LT FRYERS- DIM. CM (10.5X29.5X12H)