



LINE **TECNO90**
CODE **316083**
MODEL **FR87FE9**

DESCRIPTION **FREESTANDING 17LT+17LT ELECTRIC FRYER ONCLOSED CABINET WITH IN TANK ROTATING HEATING ELEMENTS-WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER**

Tecno90 by Tecnoinox is a modular range designed for intense use.

Tecno90 is ideal for kitchens in hotels and large restaurants, as well as catering facilities.

It satisfies all requirements in terms of reliability, power and production capacity, capable of serving a large number of diners offering the highest quality results.

Tecno90 in particular is made using high quality and depth materials to ensure the products are robust and resistant to corrosion.

The Tecno90 line is designed to be easy to clean and offer excellent levels of hygiene.

With its wide range of appliance and composition flexibility, Tecno90 satisfies the requests of even the most demanding chefs.

ROBUST AND LONG-LASTING

Tops in 2 mm **AISI 304** Stainless steel.

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.

FINISHES

Tecno90 has a 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

SEALS

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

POWERFUL UNIFORM COOKING

Chefs can count on substantial power and excellent performance in terms of cooking uniformity.

ULTRA-RELIABLE

Appliances made by Tecnoinox using Italian or European materials and components. Perfection index above 99%.

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.

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.

ELECTRIC FRYERS WITH ROTATING 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

TECHNICAL SPECIFICATIONS	UNIT OF MEASURE	DESCRIPTION
	kW	33
Frequency	Hz	50/60
Voltage	V	380-415 3N~
Tank Capacity		17lt+17lt
Tank Dimensions	cm	30,7x34,2x25,7
Temperature Range	°C	140÷190
Heating		Resistenze in vasca-In-tank Heating El.
Supply cable Min. Cross Section	n° - mm ²	5 x 10
Cable Type		H07 RN-F
Nr. of Tanks	n°	2
Electr. Supply Height from Ground/Position		Fondo-Bottom
	mm	133
	mm	133/195
		4
Width	cm	80
Depth	cm	90
Height	cm	90
Packaging Width	cm	86,0
Packaging Depth	cm	100,0
Packaging Height	cm	116,0
Net Weight	kg	77,4000
Gross Weight	kg	97,0000
Volume	m ³	0,9900
S.H. Codes		84198180

ACCESSORIES

CODE	DESCRIPTION
319010	BACK SIDE PANEL FOR FREESTANDING MODUL E L=80CM
399573	CLOSING ELEMENTS (2 PCS) FOR BASES AND TOPS L=90CM
799507	EXTRA OIL DRAINING TANK FO R 8+8LT, 13LT, 17LT FRYERS
799508	EXTRA BASKET FOR 17LT FRYER S- DIM. CM (28.5X29.5X12H)
799509	EXTRA BASKET (2PCS) FOR 17LT FRYER S- DIM. CM (14X29.5X12H)