



FREESTANDING 21LT+21LT GAS FRYER WITH CLEAN V SHAPED TANK ON CLOSED CABINET- EQUIPPED WITH BASKETS, LID AND ONE OIL DRAINING TANK WITH FILTER

313190 - FRV81FG9T

SPECIFICATIONS

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%.

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.

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.

GAS FRYERS WITH EXCHANGERS IN THE TANK AND GAS FRYERS WITH 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 easier 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

Power	38,8 kW	Grado_IPX	4
Total Gas Power	38,8 kW	Width	80 cm
Tank Capacity	21lt+21lt	Depth	90 cm
Natural Gas Consumption	4,10 m³/h	Height	90 cm
Temperature Range	110÷190 °C	Packaging Width	97,0 cm
Heating	V Shaped Tanks	Packaging Depth	83,0 cm
Tank Type	V Shaped Tank	Packaging Height	117,0 cm
Nr. of Tanks	2 n°	Net Weight	119,000 kg
CE Certificate Nr. (Gas Appliance)	CE-0085B00095	Gross Weight	133 kg
Altezza_Piedino	133 mm	Volume	0,9400 m³
Regolazione_Piedino	133/195 mm		

ACCESSORIES

- 399574: EXTRA OIL DRAINING TANK FOR 21LT FRYERS V-SHAPED