

# 80FRE21HPA



\*\* OPTIONAL  
kit ruote con freno per friggitrice  
wheels kit with brake for fryer

## | FRIGGITRICE ELE CON 1 VASCA DA 21 LT. | ELE FRYER WITH 1 TANKS 21 LT.

Electric model : 8fre21hpa, vat capacity: 20kw, oil max level 21lt . Ratio power liters: 1/1

Heated by sheathed tubular, 90 ° rotating, heating element inside the tank (yeld 100%).

top and tank pressed with rounded corners, in aisi stainless steel | tank treaded with vulcanized silicone paint so as to improve thermal efficiency .large cold zone on the bottom for depositing of impurities | oil drainage tank provided with extractable filter | express filtration system (eps) to filter automatically the oil within 4min |

Oil filtering menu' to notice: oil cook ing time, oil working hours , numbers of filtrations done,

Deterioration of the oil. The det erioration of the oil is measured by a % bar that from green turns to red . Moreover in this screen it is possible to see the temperature trend during the lest 3 working hours in order to better understand how the oil has been used . ➤ eco mode function allows to reduce the energy costs and extend the oil life. ➤

there are different mode of operation beased on the frying medium: liquid or solid one. Programmable automatic lifting of the basket | resistive touch screen 7" control panel, simple and intuitive | up to 20 different recipes can be saved and handled | temperature regulation from 100° to 185°c (precision +/- 1°c) | automatic initial pre-heating and gradual melting of solid fats by means of intermittent heating | safety thermostat with manual reset | adjustable aisi 304 stainless steel feet. | oil collection tray equipped with trolley and wheels.



**MODELLO**  
MODEL



**DIMENSIONI mm**  
DIMENSIONS mm



**POTENZA ELETTRICA KW**  
ELECTRIC POWER KW



**VOLUME m<sup>3</sup>**



**PESO Kg**  
WEIGHT Kg



**ALLACC. ELETTRICO**  
ELEC. CONNECTION

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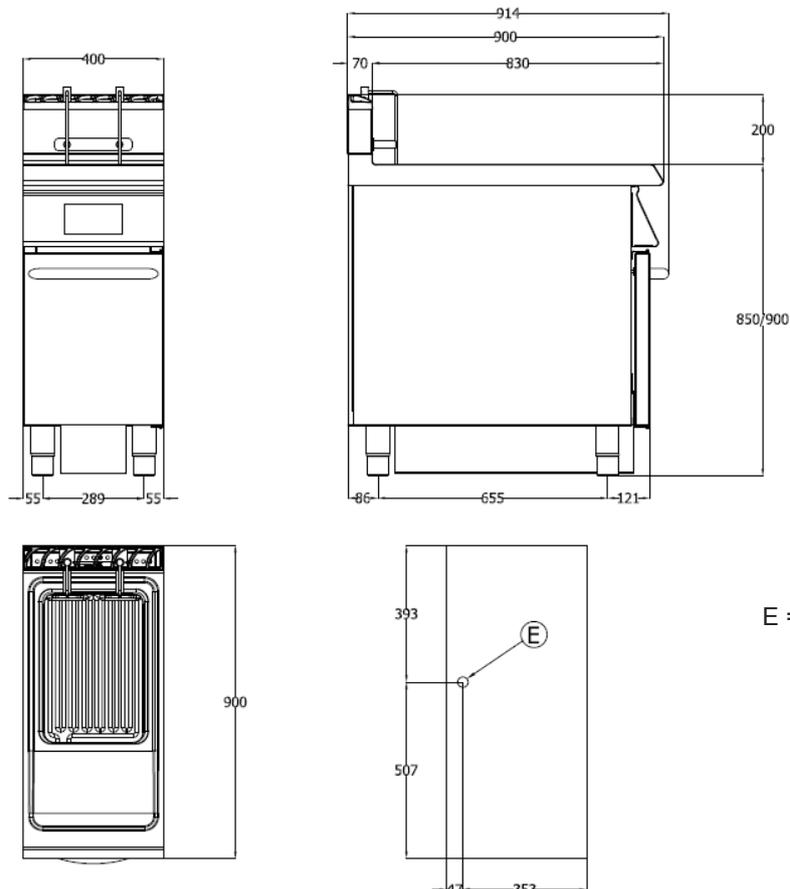
400x900x900

20,3

0,52

95

400VAC-3N 50/60Hz



E = ELECT. CONNECTION