



**TECNOSERVICE'21 srl**

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#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,01
<b>Thermal input (Kw)</b>	14,00
<b>net weight (Kg)</b>	59
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	900
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION


**GAS FRYER 1 V-SHAPED TANK 18 lt on CABINET, MAXIMA 900 Line, EXTERNAL BURNERS, DIGITAL ELECTRONIC CONTROLS,:**







- **worktop and front and side panels in AISI 304 stainless steel ;**
- **moulded tank** with a wide cold zone profile for collecting food residues and great ease of cleaning thanks to the absence of pipes and the large 1" drain section;
- the top, with rounded edges, incorporates a slightly inclined surface for supporting the baskets, facilitating the oil drainage,
- **two stainless steel burners** , placed externally to the tank, controlled by a solenoid valve with **temperature control via an electronic control unit** with the following functions:
  - **temperature control from 100 to 190 °C** with HIGH PRECISION THERMOSTATS,
  - **display of the set and working temperatures** ,
  - **" melting " and 100°C holding program** for the use of solid frying fats,
  - **self-diagnosis for any anomalies ;**
- manual reset **safety thermostat ;**
- **pilot flame and safety system with thermocouple ;**
- ball drain tap, located inside the compartment, controlled by a heat-resistant handle, with steel collection basin;
- **electric ignition ;**
- adjustable feet;
- **2 years warranty .**

Included:  
◦ single basket

CE mark  
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-9GL18MI-BF	GAS FRYER 1 V-shaped tank 18 lt on CABINET, MAXIMA 900 Line, External burners, Bflex electronic controls, thermal power Kw.14,00, weight 59 Kg, dim.mm.400x900x900h	<b>€ 2.656,96</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



	L	18
	mm	307 x 342 x 335 h
	mm	275 x 285 x 135 h
	kW	14
	kcal/h	12.040
TOT	Btu/h	47.768
	G30/G31	kg/h 1,10
	G20	m³/h 1,48
	G25	m³/h 1,72
	Kg	59

