



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

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

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MAXIMA 900 Line, INDIRECT GAS FRY Series, 1 18 lt TANK , INDIRECT HEATING, ANALOGUE 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 outside the tank, controlled by a solenoid valve with **temperature control via a high-precision electric thermostat ;**
- **manual reset safety thermostat , pilot flame and thermocouple safety system ;**
- ball drain tap, located inside the compartment, controlled by a heat-resistant handle, with steel collection basin;
- **electric ignition ;**
- adjustable feet;
- **24 month warranty .**

Included:

- single basket

CE mark

Made in ITALY

| CODE | DESCRIPTION | PRICE/DELIVERY |
|-------------------|--|---|
| BS-9GL18MI | GAS FRYER on CABINET, BERTO'S, MAXIMA 900 Line, INDIRECT GAS FRY Series, 1 TANK of 18 lt, Analogue Controls, Indirect Heating, Thermal Power Kw.14.00, Weight 59 Kg, Dim.mm.400x900x900h | € 2.428,79 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days |

