

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD	
Monofase	
V 230/1	
50	
0,01	
28,00	
95	
800	
900	
900	

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MAXIMA 900 Line, INDIRECT GAS FRY Series, 2 18+18 It TANKS, INDIRECT HEATING, BFLEX 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 outside the tank, controlled by a solenoid valve with temperature control via an electronic control unit with the following functions:
 - $\circ~$ temperature control from 100 to 190 $^{\circ}\text{C}$,
 - $\circ\;$ display of the set and working temperatures ,
 - $\circ~$ " melting " and $100^{\circ}C~holding~program$ for the use of solid frying fats,
 - $\circ \ \ \text{self-diagnosis for any anomalies} \ ;$
- 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;
- o adjustable feet;
- \circ 24 month warranty .

Included:

o 2 unique baskets

CE mark Made in ITALY

BS-9GL18+18MI-BF

GAS FRYER on CABINET, BERTO'S, MAXIMA 900 Line, INDIRECT GAS FRY Series, 2 INDEPENDENT TANKS of 18+18 lt, Bflex Electronic Controls, Indirect Heating, thermal power Kw.28,00, Weight 95 Kg, dim.mm.800x900x900h

CODE

PRICE/DELIVERY

€ 4.527,33

VAT escluded
Shipping to be calculed
Delivery from 8 to 15 days



