

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
Thermal input (Kw)	35,00
net weight (Kg)	95
breadth (mm)	800
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MAXIMA 900 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 lt , BFLEX ELECTRONIC CONTROLS:

- $\circ~$ worktop and front and side panels in AISI 304 stainless steel ;
- $\circ \ \ \textbf{stainless steel burners} \ \ \text{with oval honeycomb section};$
- large surface oval section heat exchangers, placed directly inside the tank, for rapid and uniform heating;
- pilot flame and thermocouple safety valve;
- AISI 304 stainless steel tanks with wide rounded edges and large cold zone, below the burners, for the decanting of residues;
- the top, with rounded edges, incorporates a slightly inclined surface for supporting the baskets which facilitates the oil draining;
- temperature control via electronic control unit with the following functions:
 - \circ temperature control from 0 to 190 °C ,
 - $\circ\;$ display of the set and working temperatures ,
 - $\circ~\text{``}~\text{melting''}$ and $100^\circ\text{C}~\text{holding program}$ for the use of solid frying fats,
 - self-diagnosis for any anomalies;
- manual reset safety thermostat;
- ball drain tap, located inside the compartment, controlled by a handle with a heat-resistant grip;
- o 24 month warranty.

Included:

CODE DESCRIPTION PRICE/DELIVERY

BS-9GL20+20M-BF

GAS FRYER on CABINET, BERTOS, MAXIMA 900 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 lt, Bflex Electronic Controls, thermal power Kw.35, Weight 95 Kg, dim.mm.800x900x900h

€ 3.635,78

VAT escluded

Shipping to be calculed

Delivery from 8 to 15 days



