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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

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 It :

- worktop and front and side panels in AISI 304 stainless steel ;
- $\circ~$  stainless steel burners with oval honeycomb section;
- large surface oval section heat exchangers , placed directly inside the tank, for rapid and uniform heating;
- **piezo ignition** with rubber protection;
- 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 thermostatic valve from 110 to 190 °C with more accurate detection thanks to the sensors placed inside the tub;
- manual reset **safety thermostat** ,
- ball drain tap, located inside the compartment, controlled by a handle with a heat-resistant grip;
- 24 month warranty i.

## Included:

2 unique baskets

CE mark Made in ITALY

> CODE BS-9GL20+20M

GAS FRYER on CABINET, BERTOS, MAXIMA 900 Line, € 3.179,45

DESCRIPTION

PRICE/DELIVERY



