



TECNOSERVICE'21 srl

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TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	55
breadth (mm)	400
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MAXIMA 900 Line, TURBO Series, 1 18 lt TANK , BFLEX ELECTRONIC CONTROLS:

- **worktop and front and side panels in AISI 304 stainless steel ;**
- **Incoloy stainless steel heating elements** positioned directly inside the tank, which can be folded into a vertical position to facilitate cleaning operations;
- **safety device** for turning off the electricity supply with resistors in a vertical position;
- **temperature control via electronic control unit** with the following functions:
 - **temperature control from 0 to 190 °C ,**
 - **display of the set and working temperatures ,**
 - **" melting " and maintenance program at 100 °C** for the use of solid frying fats,
 - **self-diagnostics for any anomalies ;**
- **safety thermostat** with manual reset;
- **AISI 304 stainless steel tank** with large rounded edges and large cold area, below the heating elements, for settling residues;
- the top, with rounded edges, incorporates a slightly inclined surface for placing the baskets which facilitates the draining of the oil;
- **ball drain cock** , located inside the compartment, controlled by a handle with athermal grip, with steel collection tray;
- **24 month warranty .**

Supplied:

- single basket

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-E9F18-4M-BF	ELECTRIC FRYER on MOBILE, BERTOS, MAXIMA 900 Line, TURBO Series, 1 TANK of 18 litres, Bflex Electronic Controls, V.400/3+N, Kw.18.00, Weight 55 Kg, dim.mm.400x900x900h	



	L	18
	mm	302 x 402 x 295 h
	mm	265 x 345 x 150 h
	TOT kW	18
	VOLT	380-415 V3N~ 50/60 Hz
	Kg	55

