



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	22
breadth (mm)	400
depth (mm)	700
height (mm)	290

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTERTOP FRYER, MACROS 700 Line, TURBO - HIGH POWER Series, 1 10 liter tank, ENHANCED version :

- **tub top** and **front panels in AISI 304 stainless steel** ;
- molded and **rounded tank** equipped with special highly durable Incoloy stainless steel rotating resistors, which can reach the working temperature in a very short time, allowing for an oil saving of 60%;
- **The frying system , preserving the organoleptic characteristics of the oil unaltered , allows you to cook in a healthy way** by limiting the number of oil changes, with a notable final saving;
- the rotation of the resistance facilitates cleaning operations;
- control of the set temperature via **thermostat adjustable up to 190 °C** and safety thermostat with manual reset;
- **average frying time 4 minutes** ;
- preheating 4-5 minutes (from 20 to 190 °C);
- **maximum production 30 kg/h** ;
- **24 month warranty** .

Supplied :

- n.1 whole basket

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F10-4BS	ELECTRIC COUNTER FRYER, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 1 TANK of 10 litres, ENHANCED version, V.400/3+N, Kw.9.00, Weight 22 Kg, dim.mm.400x700x290h	

