



TECNOSERVICE'21 srl

by Tinti Sergio
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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)	39
breadth (mm)	400
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MACROS 700 Line, TURBO Series, 1 well of 10 litres :

- **bathtub 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 (20 to 190 °C);
- **maximum production 25 kg/h** ;
- adjustable feet;
- **24 month warranty** .

Supplied:

- n.1 whole basket

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F10-4M	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 line, TURBO Series, 1 TANK of 10 litres, V.400/3+N, Kw.6.00, Weight 39 Kg, dim.mm.400x700x900h	

