



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Trifase
<b>Volts</b>	V 400/3 +N
<b>frequency (Hz)</b>	50
<b>net weight (Kg)</b>	39
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	700
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION

**ELECTRIC FRYER on MOBILE, MACROS 700 line, TURBO - HIGH POWER series, 1 10 liter well, ENPAGED 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 (20 to 190 °C);
- **maximum production 30 kg/h** ;
- adjustable feet;
- **24 month warranty** .

**Supplied:**

- n.1 whole basket

**CE mark**  
**Made in Italy**

CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-E7F10-4MS</b>	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 1 TANK of 10 litres, ENHANCED version, V.400/3+N, Kw.9.00, Weight 39 Kg, dim.mm.400x700x900h	

