



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)	39
breadth (mm)	800
depth (mm)	700
height (mm)	290

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTER FRYER, MACROS 700 Line, TURBO - HIGH POWER Series, 2 INDEPENDENT TANKS of 10+10 litres, ENHANCED version :




- **tub top and front panels in AISI 304 stainless steel ;**
- **2 molded and rounded tanks** equipped with **independent controls** and special highly durable Incoloy stainless steel rotating heaters 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 4-6 minutes (20 to 190°C);
- **maximum production 60 kg/h ;**
- **24 month warranty .**

Supplied:






- n.2 whole baskets

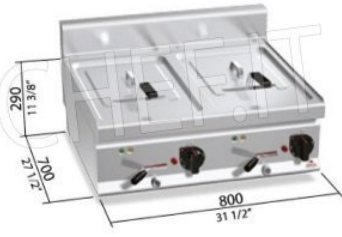
CE mark
Made in Italy




CODE	DESCRIPTION	PRICE/DELIVERY
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macros 700

	Lt	10 + 10
	mm	340 x 225 x 200 h (x2)
	mm	275 x 200 x 110 h (x2)
	TOT. kW	6x2 (E7F10-8B, E7F10-8M)
	kW	9x2 (E7F10-8BS, E7F10-8MS)
		380 - 415 V3N~





macros 700

