

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



	CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	18,00
net weight (Kg)	63
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, 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;
- o 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);
- \circ maximum production 60 kg/h;
- o adjustable feet;
- 24 month warranty .

Supplied:

n.2 whole baskets

CE mark Made in Italy

BS-E7F10-8MS

ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 2 INDEPENDENT TANKS of 10+10 litres, POWERED version, V.400/3+N, Kw.18.00, Weight 63 Kg, dim. mm.800x700x900h



