



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)	63
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 10+10 litres :

- **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 50 kg/h ;**
- adjustable feet;
- **24 month warranty .**

Supplied:

- n.2 whole baskets

CE mark

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
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BS-E7F10-8M

ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 line, TURBO Series, 2 INDEPENDENT TANKS of 10+10 litres, V.400/3+N, Kw.12.00, Weight 63 Kg, dim.mm.800x700x900h



	L	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)
	VOLT	380 - 415 V3N~

**MACROS 700**