

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)	80
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 18+18 litres, BFLEX ELECTRONIC CONTROLS:

- 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 5 minutes;
- preheating 4-6 minutes (20 to 190°C);
- maximum production 60 kg/h;
- adjustable feet;
- o 24 month warranty.

Supplied:

n.2 whole baskets

CE mark Made in Italy

BS-E7F18-8M-BF

ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 line, TURBO Series, 2 INDEPENDENT TANKS of 18+18 litres, BFLEX ELECTRONIC CONTROLS, V.400/3+N, Kw.13.5+13.5, Weight 80 Kg, dim.mm.800x700x900h

€ 3.175,46

VAT escluded

Shipping to be calculed

Delivery

