



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	16
breadth (mm)	300
depth (mm)	600
height (mm)	290

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTER FRYER, PLUS 600 Line, FAST FRY Series, 1 well of 10 litres :

- **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 5 minutes ;**
- **preheating 6 minutes** (from 20 to 190 °C);
- adjustable feet;
- 24 month warranty.

Supplied:

- n.1 whole basket
- safety net in the pool

CE mark






Made in Italy

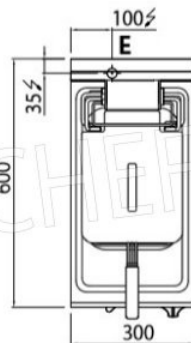
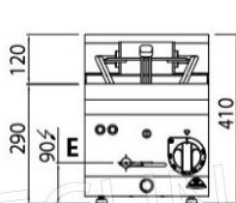
CODE	DESCRIPTION	PRICE/DELIVERY
------	-------------	----------------

BS-E6F10-3B

ELECTRIC COUNTER FRYER, BERTOS, PLUS 600 Line,
FAST FRY Series, 1 TANK of 10 litres, V.400/3+N,
Kw.6.00, Weight 16 Kg, dim.mm.300x600x290h

**PLUS 600**

	Lt	10
	mm	225 x 340 x 200 h
	mm	255 x 205 x 110 h
	TOT. kW	6 Mod. E6F10-3B / E6F10-3M
	kW	9 Mod. E6F10-3BS / E6F10-3MS
	V 380-415 3N~	

**2**years
guarantee**PLUS 600****2**years
guarantee



Cooking for the next generation

PLUS 600

94
models



2 years
guarantee



PLUS 600