

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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

PROFESSIONAL DESCRIPTION

290

height (mm)

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

- $\circ~$ 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);
- o adjustable feet;
- o 24 month warranty.

Supplied:

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

CE mark Made in Italy

BS-E6F10-3BS

ELECTRIC COUNTER FRYER, BERTOS, PLUS 600 Line, FAST FRY - HIGH POWER Series, 1 TANK of 10 litres, V.400/3+N, Kw.9.00, Weight 16 Kg, dim.mm.300x600x290h





