



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	6,6
net weight (Kg)	19
breadth (mm)	300
depth (mm)	600
height (mm)	290

PROFESSIONAL DESCRIPTION

GAS FRYER 1 TANK 8 lt, PLUS 600 Line, Pipe Burners in the Tank :






- **AISI 304 stainless steel tub top ;**
- **rounded tub with wide cold zone profile for collecting food residues ;**
- **tubular burners with flues in the tank, honeycomb interior ;**
- **the frying system , while maintaining the organoleptic characteristics of the oil unaltered , allows for healthy cooking by limiting the number of oil changes , with significant final savings ;**
- **equipped with a safety system with thermocouple valve and safety thermostat ;**
- **protected pilot flame ;**
- **temperature regulation with 8 positions from 110 to 190°C ;**
- **estimated maximum production: 9.6 Kg/h ;**
- **average frying time 5 minutes ;**
- **preheat 15 minutes (20 to 190°C);**
- **piezo ignition with silicone protection ;**
- **2 year warranty .**

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL8B	GAS COUNTERTOP FRYER, 1 8 lt tank, PLUS 600 line, Pipe burners in tank, thermal power Kw.6.6, weight 19 Kg, dim.mm.300x600x290h	€ 991,92 <i>VAT excluded</i>



PLUS 600

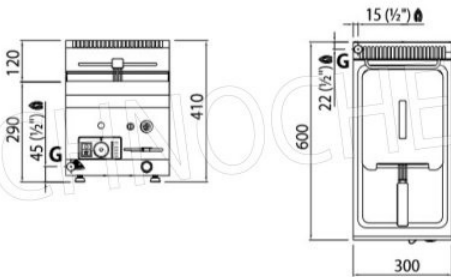
	Lt	8
	mm	230 x 286 x 220 h
	mm	200 x 255 x 100 h
	kW	6,6
	kcal/h	5.675
TOT.	Btu/h	22.520
	G30/G31	kg/h 0,52
	G20	m³/h 0,70
	G25	m³/h 0,81



2 years
guarantee



PLUS 600



2 years
guarantee



Cooking for the next generation

PLUS 600

94
models



2 years
guarantee



PLUS 600