



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

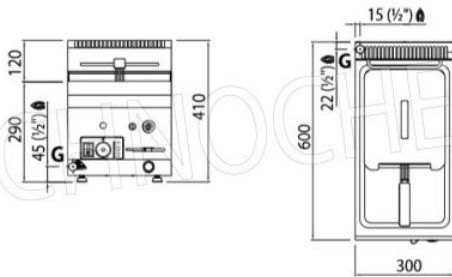
	Lt	8	
	mm	230 x 286 x 220 h	
	mm	200 x 255 x 100 h	
	kW	6,6	
	kcal/h	5.675	
TOT.	Btu/h	22.520	
	G30/G31	kg/h	0,52
	G20	m ³ /h	0,70
	G25	m ³ /h	0,81



2 years guarantee



PLUS 600



2 years guarantee



Cooking for the next generation

PLUS 600

94
models



TECHNO CHEF

PLUS 600

2 years
guarantee

