



TECHNICAL CARD

Thermal input (Kw)	6,9
net weight (Kg)	24
breadth (mm)	400
depth (mm)	700
height (mm)	290

PROFESSIONAL DESCRIPTION

GAS COUNTERTOP FRYER, 1 10 lt tank, MACROS 700 line, Thermal power 6.9 kW:

- **AISI 304 stainless steel basin top and front panels ;**
- **rounded tub with wide cold zone profile for collecting food residues ;**
- **tubular burners with flues in the tank, with 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 7 positions from 110 to 190°C ;**
- **estimated maximum hourly production 16.8 kg ;**
- **average frying time 5 minutes;**
- **preheat 10 minutes (20 to 190°C);**
- **piezo ignition with silicone protection ;**
- **2 year warranty .**

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL10B	GAS COUNTERTOP FRYER, 1 10 lt tank, MACROS 700 line, Pipe burners in tank, thermal power 6.9 Kw, weight 24 Kg, dim.mm.400x700x290h	€ 1.033,01 <i>VAT excluded</i>



	L	10
	mm	350 x 260 x 225 h
	mm	290 x 235 x 95 h
	kW	6,9
	kcal/h	5.934
	Btu/h	23.543
	G30/G31	kg/h 0,54
	G20	m³/h 0,73
	G25	m³/h 0,85

