



TECHNICAL CARD

Thermal input (Kw)	13,2
net weight (Kg)	36
breadth (mm)	600
depth (mm)	600
height (mm)	290


PROFESSIONAL DESCRIPTION

GAS COUNTERTOP FRYER, BERTOS, PLUS 600 Line, MULTIPAN Series, 2 independent 8+8 litre tanks:






- **AISI 304 stainless steel tub top ;**
- **2 rounded tubs with a wide cold zone profile for collecting food residues ;**
- **honeycomb tubular burners ;**
- **the frying system , while maintaining the organoleptic characteristics of the oil unaltered , allows for healthy cooking while 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: 19.2 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-GL8+8B	GAS COUNTERTOP FRYER, BERTOS, PLUS 600 Line, MULTIPAN Series, 2 independent tanks of 8+8 lt,	€ 1.785,38




PLUS 600

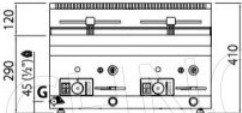
	Lt	8+8
	mm	230 x 286 x 220 h (x2)
	mm	200 x 255 x 100 h (x2)
	kW	13.2
	kcal/h	11.350
TOT.	Btu/h	45.040
	G30/G31 kg/h	1,03
	G20 m³/h	1,40
	G25 m³/h	1,62

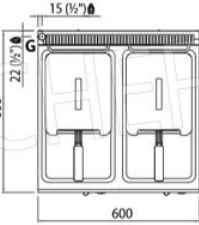







PLUS 600









Cooking for the next generation

PLUS 600

94
models



2 years
guarantee



PLUS 600