

TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA IT0200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD		
Thermal input (Kw)	13,8	
net weight (Kg)	41	
breadth (mm)	800	
depth (mm)	700	
height (mm)	290	

PROFESSIONAL DESCRIPTION

COUNTERTOP GAS FRYER, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 10+10 lt:

- AISI 304 stainless steel tub top and front panels;
- 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 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;
- $\circ~$ temperature regulation with 7 positions from 110 to 190°C ;
- $\circ~$ estimated maximum production: 24 Kg/h ;
- average frying time 5 minutes;
- $\circ~$ preheat 10 minutes (20 to 190°C);
- $\circ\;$ piezo ignition with silicone protection ;
- 24 month warranty .

CE mark Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
CODE		•
BS-GL10+10B	GAS COUNTERTOP FRYER, BERTOS, MACROS 700 Line, TURBO Series, 2 independent tanks of 10+10 lt, thermal power 13.8 Kw, weight 41 Kg, dim.mm.800x700x290h	€ 1.803,07 VAT escluded Shipping to be calculed Delivery from 8 to 15 days



