



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	6,9
net weight (Kg)	39
breadth (mm)	400
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS FRYER 1 well of 10 liters on MOBILE, MACROS 700 line, Pipe burners in the well, Thermal power 6.9 Kw :

- **tub top and front panels in AISI 304 stainless steel ;**
- **rounded basin with a large cold zone profile for collecting food residues ;**
- **tubular pipe burners in the tank, with honeycomb interior ;**
- **the frying system , preserving the organoleptic characteristics of the oil unaltered , allows you to cook in a healthy way by limiting the number of oil changes , with a notable final saving ;**
- **equipped with a safety system with thermocouple valve and safety thermostat ;**
- **protected pilot flame ;**
- **temperature adjustment with 7 positions from 110 to 190°C ;**
- **estimated maximum hourly production 16.8 kg ;**
- **average frying time 5 minutes;**
- **preheating 10 minutes (from 20 to 190°C);**
- **piezoelectric ignition with silicone protection ;**
- **adjustable feet;**
- **2 year warranty .**

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL10M	GAS FRYER 1 well of 10 liters on MOBILE, MACROS 700 line, Pipe burners in the well, Mechanical controls, thermal power 6.9 Kw, Weight 39 Kg, dim.mm.400x700x900h	€ 1.331,90 <i>VAT excluded</i> Shipping to be calculated



	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
	TOT	
	G30/G31	kg/h 0,54
	G20	m³/h 0,73
	G25	m³/h 0,85

