



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

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,006
Thermal input (Kw)	14
net weight (Kg)	47
breadth (mm)	400
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS FRYER 1 TANK 18 lt on CABINET, MACROS 700 Line, External Burners, BFLEX ELECTRONIC CONTROLS:

- **AISI 304 stainless steel tub top and front panels ;**
- **moulded tank** with wide cold zone profile for collecting food residues;
- **great ease of cleaning** thanks to the absence of pipes and the large 1" exhaust section;
- **2 stainless steel burners , placed outside the tank ,** controlled by a solenoid valve;
- **temperature control** via high-precision **electric thermostat ;**
- 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 ;**
- **HIGH PRECISION digital electronic controls ;**
- pilot flame and safety system with thermocouple and thermostat;
- **temperature regulation from 110 to 190°C ;**
- **estimated maximum production: 20 Kg/h ;**
- average frying time 6 minutes;
- preheat 10 minutes (20 to 190°C);
- **electric ignition ;**
- adjustable feet;
- **2 years warranty.**

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL18MI-BF	GAS FRYER 1 V-shaped tank 18 lt, MACROS 700 line, external burners, BFLEX electronic controls, thermal power Kw.14,00, weight 47 Kg, dim.mm.400x700x900h	€ 2.168,69 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

