



TECNOSERVICE'21 srl

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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)	14,00
net weight (Kg)	47
breadth (mm)	400
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION










GAS FRYER 1 V-SHAPED TANK on CABINET, MACROS 700 Line, External Burners, ANALOGUE CONTROLS with HIGH PRECISION ELECTRIC THERMOSTAT:

- **AISI 304 stainless steel basin 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** ;
- **analog controls** with HIGH PRECISION Electric THERMOSTAT;
- 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	GAS FRYER 1 tank of 18 lt, on CABINET, MACROS 700 Line, EXTERNAL BURNERS, Analogue controls with electric thermostat, thermal power Kw.14,00, weight 47 Kg, dim.mm.400x700x900h	€ 1.940,53 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days



	L	18
	mm	310 x 344 x 335 h
	mm	280 x 270 x 115 h
	kW	14
	kcal/h	12.040
	Btu/h	47.768
	G30/G31	kg/h 1,10
	G20	m³/h 1,48
	G25	m³/h 1,72

