



TECHNICAL CARD

Thermal input (Kw)	13,8
net weight (Kg)	56
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 10 lt + 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** ;
- **temperature regulation** with **7 positions from 110 to 190°C** ;
- **estimated maximum production: 24 Kg/h** ;
- average frying time 5 minutes;
- preheat 10 minutes (20 to 190°C);
- **piezo ignition** with **silicone protection** ;
- adjustable feet;
- **24 month warranty** .

CE mark
Made in ITALY






CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL10+10M	GAS FRYER on CABINET, BERTOS, MACROS 700 Line,	€ 2.325,55

TURBO Series, 2 independent tanks of 10+10 lt, thermal power 13.8 Kw, weight 56 Kg, dim.mm.800x700x900h

VAT excluded
Shipping to be calculated

Delivery



	L	10+10
	mm	350 x 260 x 225 h (x2)
	mm	290 x 235 x 95 h (x2)
	kW	13.8
TOT	kcal/h	11.868
	Btu/h	47.086
	G30/G31	kg/h 1.09
	G20	m³/h 1.46
	G25	m³/h 1.70

