



TECHNICAL CARD

Thermal input (Kw)	16,5
net weight (Kg)	47
breadth (mm)	400
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS FRYER 1 20 lt tank on CABINET, MACROS 700 Line, Pipe Burners in Tank, Mechanical Controls, Thermal Power 16.5 Kw:

- **AISI 304 stainless steel basin top and front panels ;**
- new generation **moulded tank** with shaped profile on the bottom with **large cold zone for collecting food residues ;**
- **tubular burners with rods in the tank, with honeycomb interior ;**
- 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: 25 Kg/h ;**
- average frying time 6 minutes;
- preheat 10 minutes (20 to 190°C);
- **piezo ignition with silicone protection ;**
- adjustable feet;
- **2 years warranty .**

CE mark
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL20M	GAS FRYER 1 20 lt tank on CABINET, MACROS 700 line, Pipe burners in tank, INTERNAL mechanical controls,	€ 1.554,37



	L	20
	mm	402 x 302 x 340 h
	mm	345 x 265 x 150 h
	kW	16,5
	kcal/h	14.190
	BTU/h	56.298
	TOT	
	G30/G31	kg/h 1,30
	G20	m³/h 1,75
	G25	m³/h 2,03

