



**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](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	12,7
<b>net weight (Kg)</b>	45
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	700
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION

**GAS FRYER 1 TANK 15 lt on CABINET, Pipe Burners in the Tank, Thermal Power 12.7 Kw, INTERNAL Mechanical Controls,**

- 
- 
- **AISI 304 stainless steel basin top and front panels ;**
- **rounded tub with wide cold zone profile for collecting food residues ;**
- **tubular burners with honeycomb interiors ;**
- **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 ;**
- **maximum estimated production: 18 Kg/h ;**
- average frying time 5 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
<b>BS-GL15M</b>	GAS FRYER 1 Tank 15 lt, on CABINET, Pipe Burners in	<b>€ 1.520,71</b>

