



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

| | |
|---------------------------|-------|
| Thermal input (Kw) | 33,00 |
| net weight (Kg) | 63 |
| breadth (mm) | 800 |
| depth (mm) | 700 |
| height (mm) | 900 |

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 lt :

- **AISI 304 stainless steel tub top and front panels ;**
- **2 new generation moulded tanks** with shaped profile on the bottom with **a large cold zone 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: 50 Kg/h ;**
- average frying time 6 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-GL20+20M | GAS FRYER on CABINET, BERTOS, MACROS 700 Line, TURBO Series, 2 independent tanks of 20+20 lt, | € 2.716,28 <i>VAT excluded</i> |



| | | |
|--|---------|------------------------|
| | L | 20+20 |
| | mm | 402 x 302 x 340 h (x2) |
| | mm | 345 x 265 x 150 h (x2) |
| | kW | 33 |
| | kcal/h | 28.380 |
| | BTU/h | 112.596 |
| | G30/G31 | kg/h 2,60 |
| | G20 | m³/h 3,49 |
| | G25 | m³/h 4,06 |

