

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

25,4
60
800
700
900

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MACROS Line, TURBO Series, 2 INDEPENDENT TANKS of 15+15 lt:

- AISI 304 stainless steel basin top and front panels;
- 2 independent rounded tanks 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;
- $\circ~$ equipped with a safety system with thermocouple valve and safety thermostat ;
- protected pilot flame;
- temperature regulation with 7 positions from 110 to 190°C;
- $\circ~$ maximum estimated production: 36 Kg/h ;
- \circ average frying time 5 minutes;
- $\circ~$ preheat 10 minutes (20 to 190°C);
- piezo ignition with silicone protection;
- adjustable feet;
- 24 month warranty .

CE mark Made in ITALY



