



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>Thermal input (Kw)</b>	28,00
<b>net weight (Kg)</b>	63
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION

**GAS FRYER on CABINET, MACROS 700 Line, INDIRECT GAS FRY Series, 2 INDEPENDENT TANKS of 18+18 lt, ANALOGUE CONTROLS:**

- **AISI 304 stainless steel tub top and front panels ;**
- **2 independent moulded tanks** with a wide cold zone profile for collecting food residues;
- **great ease of cleaning** thanks to the absence of pipes and the large 1" exhaust section;
- **stainless steel burners , placed outside the tank ,** controlled by a solenoid valve;
- **temperature control** via high-precision **electric thermostat ;**
- 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 ;**
- **analog controls ;**
- **pilot flame and safety system with thermocouple and thermostat ;**
- **temperature regulation from 110 to 190°C ;**
- **estimated maximum production: 40 Kg/h ;**
- average frying time 6 minutes;
- preheat 10 minutes (20 to 190°C);
- **electric ignition ;**
- adjustable feet;
- **24 month warranty .**

CE mark  
Made in ITALY

CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL18+18MI	GAS FRYER on CABINET, BERTOS, MACROS 700 Line, INDIRECT GAS FRY Series, 2 independent tanks of 18+18 lt, external burners, analogue controls, thermal power Kw.28,00, Weight 63 Kg, dim.mm.800x700x900h	<b>€ 3.385,37</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 8 to 15 days



	L	18+18
	mm	310 x 344 x 335 h (x2)
	mm	285 x 275 x 135 h (x2)
	kW	28
	kcal/h	24.080
	Btu/h	95.536
	G30/G31	kg/h 2,21
	G20	m³/h 2,96
	G25	m³/h 3,45

