



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
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

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

PROFESSIONAL DESCRIPTION

GAS FRYER on CABINET, MACROS 700 Line, INDIRECT GAS FRY Series, 2 INDEPENDENT TANKS of 18+18 lt, BFLEX ELECTRONIC 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;
- **2 stainless steel burners , placed externally to the tank ,** controlled by a solenoid valve with **temperature control** via a 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 ;**
- **digital electronic 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-BF	GAS FRYER on CABINET, BERTOS, MACROS 700 Line, INDIRECT GAS FRY Series, 2 independent tanks of 18+18 lt, external burners, BFLEX electronic controls, thermal power Kw.28,00, Weight 63 Kg, dim.mm.800x700x900h	€ 3.841,70 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

