



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL10B	COUNTERTOP GAS FRYER, 1 10 liter well, MACROS 700 line, barrel burners in the well, thermal power 6.9 Kw, weight 24 Kg, dim.mm.400x700x290h	€ 1.033,01 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

COUNTERTOP GAS FRYER, 1 10 liter well, MACROS 700 line, 6.9 kW thermal power:

- **tub top and front panels in AISI 304 stainless steel ;**
- **rounded basin with a large cold zone profile for collecting food residues ;**
- **tubular pipe burners in the tank, with honeycomb interior ;**
- **the frying system , preserving the organoleptic characteristics of the oil unaltered , allows you to cook in a healthy way by limiting the number of oil changes , with a notable final saving ;**
- **equipped with a safety system with thermocouple valve and safety thermostat ;**
- **protected pilot flame ;**
- **temperature adjustment with 7 positions from 110 to 190°C ;**
- **estimated maximum hourly production 16.8 kg ;**
- **average frying time 5 minutes;**
- **preheating 10 minutes (from 20 to 190°C);**
- **piezoelectric ignition with silicone protection ;**
- **2 year guarantee .**

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw)	6,9
net weight (Kg)	24
breadth (mm)	400
depth (mm)	700
height (mm)	290



	L	10
	mm	350 x 260 x 225 h
	mm	290 x 235 x 95 h
	kW	6,9
	kcal/h	5.934
	TOT Btu/h	23.543
	G30/G31	kg/h 0,54
	G20	m³/h 0,73
	G25	m³/h 0,85

