



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL15M</b>	GAS FRYER 1 well 15 lt, on MOBILE, Reed burners in the well, INTERNAL Mechanical Controls, thermal power 12.7 Kw, Weight 45 Kg, dim.mm.400x700x900h	<b>€ 1.518,42</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>

#### PROFESSIONAL DESCRIPTION

**GAS FRYER 1 TANK of 15 liters on MOBILE, Reed burners in the tub, Thermal power 12.7 Kw, INTERNAL Mechanical Controls,**

- **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 production: 18 Kg/h ;**
- **average frying time 5 minutes;**
- **preheating 10 minutes (from 20 to 190°C);**
- **piezoelectric ignition with silicone protection ;**
- **adjustable feet;**
- **2 year warranty .**

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	12,7
<b>net weight (Kg)</b>	45
<b>breadth (mm)</b>	400

depth (mm)	700
height (mm)	900

