

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 1 TANK of 18 litres, ENHANCED version, V.400/3+N, Kw.18.00, Weight 50 Kg, dim.mm.400x700x900h	

# PROFESSIONAL DESCRIPTION

## ELECTRIC FRYER on MOBILE, MACROS 700 Line, TURBO - HIGH POWER Series, 1 18 liter tank, EVOLVED version :

- bathtub top and front panels in AISI 304 stainless steel;
- molded and **rounded tank** equipped with special highly durable Incoloy stainless steel rotating resistors, which can reach the working temperature in a very short time, allowing for an oil saving of 60%;
- 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;
- the rotation of the resistance facilitates cleaning operations;
- o control of the set temperature via thermostat adjustable up to 190 °C and safety thermostat with manual reset;
- average frying time 4 minutes;
- preheating 4-6 minutes (20 to 190°C);
- maximum production 35 kg/h;
- o adjustable feet;
- $\circ$  24 month warranty .

# Supplied:

n.1 whole basket

### CE mark Made in Italy

Made in Italy		
TECHNICAL CARD		
power supply	Trifase	
Volts	V 400/3 +N	
frequency (Hz)	50	
net weight (Kg)	50	

breadth (mm)	400
depth (mm)	700
height (mm)	900



