



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F18-4MS-BF	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 line, TURBO Series - HIGH POWER, 1 TANK of 18 litres, BFLEX ELECTRONIC CONTROLS, POWERED 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 lt well , BFLEX ELECTRONIC CONTROLS, ENPAGED version :

- **tub 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;
- 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** ;
- adjustable feet;
- **24 month warranty** .

Supplied:

- n.1 whole basket

CE mark

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



	L	18
	mm	402 x 302 x 295 h
	mm	345 x 265 x 150 h
	TOT kW	13,5 (E7F18-4M, E7F18-4M-BF)
	kW	18 (E7F18-4MS, E7F18-4MS-BF)
	VOLT	380 - 415 V3N~



macros 700

