

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL8B	Countertop GAS FRYER, 1 8 liter tank, PLUS 600 line, barrel burners in the tank, thermal power 6.6 kW, weight 19 kg, dim.mm.300x600x290h	

PROFESSIONAL DESCRIPTION

GAS FRYER 1 well of 8 lt, PLUS 600 line, Reed burners in the well:

- tub top in AISI 304 stainless steel;
- rounded basin with a large cold zone profile for collecting food residues ;
- tubular pipe burners in the tank, 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;
- $\circ~$ equipped with a safety system with thermocouple valve and safety thermostat ;
- $\circ \ \ \text{protected pilot flame} \ ;$
- $\circ~$ temperature regulation with 8 positions from 110 to 190°C ;
- $\circ~$ estimated maximum production: 9.6 Kg/h ;
- $\circ\,$ average frying time 5 minutes ;
- $\circ~$ preheating 15 minutes (from 20 to 190°C);
- $\circ\;$ piezoelectric ignition with silicone protection ;
- $\circ\,$ 2 year guarantee .

CE mark Made in Italy

TECHNICAL CARD		
Thermal input (Kw)	6,6	
net weight (Kg)	19	
breadth (mm)	300	
depth (mm)	600	
height (mm)	290	





