

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	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 ;
- $\circ~$ equipped with a safety system with thermocouple valve and safety thermostat ;
- $\circ \ \ \text{protected pilot flame} \ ;$
- $\circ~$ temperature adjustment with 7 positions from 110 to 190°C ;
- $\circ\,$ estimated maximum hourly production 16.8 kg ;
- average frying time 5 minutes;
- $\circ~$ preheating 10 minutes (from 20 to 190°C);
- $\circ\;$ piezoelectric ignition with silicone protection ;
- $\circ\,$ 2 year guarantee .

CE mark Made in Italy

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