



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL15M	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	Delivery from 8 to 15 days

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

Thermal input (Kw)	12,7
net weight (Kg)	45
breadth (mm)	400
depth (mm)	700
height (mm)	900

	L	15
	mm	336 x 308 x 256 h
	mm	280 x 270 x 115 h
	kW	12,7
	kcal/h	10.922
	BTU/h	43.332
	TOT	
	G30/G31	kg/h 1,00
	G20	m³/h 1,34
	G25	m³/h 1,56

