

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



BS-9GL18MI-BF GAS FRYE	ER 1 V-shaped well of 18 liters on MOBILE,	€ 2.441.35
controls,	900 line, external burners, Bflex electronic thermal power Kw.14,00, weight 59 Kg, 100x900x900h	VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS FRYER 1 V-shaped BOWL of 18 liters on MOBILE, MAXIMA 900 line, EXTERNAL BURNERS, DIGITAL ELECTRONIC CONTROLS,:

- \circ worktop and front and side panels in AISI 304 stainless steel;
- **molded tank** with a large cold zone profile for collecting food residues and great ease of cleaning thanks to the absence of pipes and the large 1" drain section:
- the top, with rounded edges, incorporates a slightly inclined surface for placing the baskets, facilitating the draining of the oil,
- two stainless steel burners, located outside the tank, controlled by a solenoid valve with temperature control via an electronic control unit with the following functions:
 - temperature control from 100 to 190 °C with HIGH PRECISION THERMOSTATS,
 - $\circ\,$ display of the set and working temperatures ,
 - $\circ\,$ " melting " and maintenance program at $100\,$ °C for the use of solid frying fats,
 - self-diagnostics for any anomalies ;
- safety thermostat with manual reset;
- $\circ~$ pilot flame and thermocouple safety system ;
- o ball drain cock, located inside the compartment, controlled by a handle with athermal grip, with steel collection tray;
- electric ignition;
- o adjustable feet;
- o 2 year warranty.

Supplied:

single basket

CE mark Made in Italy

TECHNICAL CARD		
power supply	Monofase	
Volts	V 230/1	
frequency (Hz)	50	
motor power capacity (Kw)	0,01	
Thermal input (Kw)	14,00	
net weight (Kg)	59	
breadth (mm)	400	
depth (mm)	900	
height (mm)	900	



