

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-9GL18MI	GAS FRYER on MOBILE, BERTO'S, MAXIMA 900 Line, INDIRECT GAS FRY Series, 1 TANK of 18 litres, Analogue Controls, Indirect Heating, thermal power Kw.14,00, Weight 59 Kg, dim.mm.400x900x900h	€ 2.150,44 VAT escluded Shipping to be calculed Delivery from 8 to 15 days

PROFESSIONAL DESCRIPTION

GAS FRYER on MOBILE, MAXIMA 900 Line, INDIRECT GAS FRY Series, 1 18 It TANK, INDIRECT HEATING, ANALOGUE 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 a high-precision electric thermostat ;
- safety thermostat with manual reset , pilot flame and safety system with thermocouple ;
- ball drain cock, located inside the compartment, controlled by a handle with athermal grip, with steel collection tray;
- electric ignition;
- adjustable feet;
- \circ 24 month 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



