

#### TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA ITO200411413 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-9GL20M-BF	GAS FRYER on MOBILE, BERTO'S, MAXIMA 900 Line, TURBO Series, 1 TANK of 20 litres, Bflex Electronic Controls, thermal power Kw.17,5, Weight 59 Kg, dim.mm.400x900x900h	€ 2.263,96  VAT escluded  Shipping to be calculed  Delivery from 8 to 15 days

## PROFESSIONAL DESCRIPTION

# GAS FRYER on MOBILE, MAXIMA 900 Line, TURBO Series, 1 20 lt TANK, BFLEX ELECTRONIC CONTROLS:

- $\circ$  worktop and front and side panels in AISI 304 stainless steel;
- **stainless steel burners** with oval honeycomb section;
- large surface oval section heat exchangers, placed directly inside the tank, for rapid and homogeneous heating;
- pilot flame and thermocouple safety valve ;
- · AISI 304 stainless steel tank with large rounded edges and large cold area, below the burners, for settling residues;
- the top, with rounded edges, incorporates a slightly inclined surface for placing the baskets which facilitates the draining of the oil;
- temperature control via electronic control unit with the following functions:
  - $\circ~$  temperature control from 100 to 190  $^{\circ}\text{C}$  ,
  - $\circ\,$  display of the set and working temperatures ,
  - " melting " and maintenance program at 100 °C for the use of solid frying fats,
  - $\circ \ \ \text{self-diagnostics for any anomalies} \ ;$
- safety thermostat with manual reset;
- ball drain cock, located inside the compartment, controlled by a handle with athermal grip;
- 24 month warranty.

## Supplied:

single basket

### CE mark Made in Italy

power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,01
Thermal input (Kw)	17,5
net weight (Kg)	59
breadth (mm)	400
depth (mm)	900
height (mm)	900



