

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-9GL20M	GAS FRYER on MOBILE, BERTO'S, MAXIMA 900 line, TURBO Series, 1 TANK of 20 litres, thermal power Kw.17,5, Weight 59 Kg, dim.mm.400x900x900h	€ 1.803,07 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:

- $\circ~$ worktop and front and side panels in AISI 304 stainless steel ;
- **stainless steel burners** with oval honeycomb section;
- $\circ \ \ \textbf{large surface oval section heat exchangers} \ , \ \textbf{placed directly inside the tank, for rapid and homogeneous heating;} \\$
- piezoelectric ignition with rubber protection;
- 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 thermostatic valve from 110 to 190 °C with more accurate detection thanks to the sensors placed inside the tank;
- $\circ~$ 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

TECHNICAL CARD		
Thermal input (Kw)	17,5	
net weight (Kg)	59	
breadth (mm)	400	
depth (mm)	900	



