

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-9GL20+20M-BF	GAS FRYER on MOBILE, BERTOS, MAXIMA 900 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 litres, Bflex Electronic Controls, thermal power Kw.35, Weight 95 Kg, dim.mm.800x900x900h	

PROFESSIONAL DESCRIPTION

GAS FRYER on MOBILE, MAXIMA 900 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 lt , BFLEX ELECTRONIC CONTROLS:

- 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 tanks with large rounded edges and a large cold area, below the burners, for the settling of residues;
- the top, with rounded edges, incorporates a slightly inclined surface for placing the baskets which facilitates the draining of the oil;
- $\circ~$ temperature control via electronic control unit with the following functions:
 - $\circ~$ temperature control from 0 to 190 °C ,
 - display of the set and working temperatures ,
 - " melting " and maintenance program at 100 °C for the use of solid frying fats,
 - 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:

2 unique baskets

CE mark Made in Italy

TECHNICAL CARD

power supply Monofase

Volts	V 230/1
frequency (Hz)	50
Thermal input (Kw)	35,00
net weight (Kg)	95
breadth (mm)	800
depth (mm)	900
height (mm)	900



