



TECNOSERVICE'21 srl

by Tinti Sergio
Via Carlo Pisacane, 134
61032 Fano (PU) Italy
P.IVA IT0200411413

Tel. +39 0721 805911
FAX +39 0721 809794
e-mail: staff@technochef.it
www.technochef.it
www.technochef.eu

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CODE	DESCRIPTION	PRICE/DELIVERY
BS-9GL20+20M	GAS FRYER on MOBILE, BERTOS, MAXIMA 900 line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 litres, thermal power Kw.35,00, Weight 95 Kg, dim.mm.800x900x900h	

PROFESSIONAL DESCRIPTION

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

- **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;
- **piezoelectric ignition** with rubber protection;
- **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 ;
- **temperature control via thermostatic valve from 110 to 190 °C** with more accurate detection thanks to the sensors placed inside the tank;
- **safety thermostat** with manual reset,
- ball drain cock, located inside the compartment, controlled by a handle with athermal grip;
- **24 month warranty** i.

Supplied:

- 2 unique baskets

CE mark

Made in Italy

TECHNICAL CARD

Thermal input (Kw)	35,00
net weight (Kg)	95
breadth (mm)	800
depth (mm)	900
height (mm)	900



	L	20 + 20
	mm	302 x 402 x 340 h (x2)
	mm	255 x 335 x 125 h (x2)
	kW	35 (17,5+17,5)
	kcal/h	30.100
	BTU/h	119.420
	G30/G31	kg/h 2,76 (1,38+1,38)
	G20	m³/h 3,70 (1,85+1,85)
	G25	m³/h 4,31 (2,16+2,16)
	Kg	95

