

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E9F18-4M-BF	ELECTRIC FRYER on MOBILE, BERTOS, MAXIMA 900 Line, TURBO Series, 1 TANK of 18 litres, Bflex Electronic Controls, V.400/3+N, Kw.18.00, Weight 55 Kg, dim.mm.400x900x900h	

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MAXIMA 900 Line, TURBO Series, 1 18 It TANK, BFLEX ELECTRONIC CONTROLS:

- worktop and front and side panels in AISI 304 stainless steel;
- Incoloy stainless steel heating elements positioned directly inside the tank, which can be folded into a vertical position to facilitate cleaning operations;
- $\circ~$ safety device for turning off the electricity supply with resistors in a vertical position;
- temperature control via electronic control unit with the following functions:
 - $\circ~$ temperature control from 0 to 190 °C ,
 - o display of the set and working temperatures ,
 - $\circ~$ " melting " and maintenance $\textbf{program at 100}~^{\circ}\textbf{C}$ for the use of solid frying fats,
 - self-diagnostics for any anomalies ;
- safety thermostat with manual reset;
- · AISI 304 stainless steel tank with large rounded edges and large cold area, below the heating elements, for settling residues;
- the top, with rounded edges, incorporates a slightly inclined surface for placing the baskets which facilitates the draining of the oil;
- ball drain cock, located inside the compartment, controlled by a handle with athermal grip, with steel collection tray;
- 24 month warranty.

Supplied:

single basket

CE mark Made in Italy

TECHNICAL CARD

Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	55
breadth (mm)	400
depth (mm)	900
height (mm)	900



