

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



BS-E9F22-8MS

ELECTRIC FRYER on MOBILE, BERTO'S, MAXIMA 900
Line, TURBO Series, 2 INDEPENDENT TANKS of 22+22
litres, Analogue Controls, POWERED version, V.400/3+N,
Kw.22+22, Weight 95 Kg, dim. mm.800x900x900h

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Delivery from 15 to 25 days

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MAXIMA 900 Line, TURBO Series, 2 INDEPENDENT TANKS of 22+22 lt , ANALOGUE CONTROLS, ENHANCED version:

- $\circ~$ 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 thermostat from 80 to 190 °C with more accurate detection thanks to the sensors placed inside the tank;
- line indicator and temperature indicator;
- AISI 304 stainless steel tanks with large rounded edges and a large cold area, below the heating elements, 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;
- ball drain cock, located inside the compartment, controlled by a handle with athermal grip, with steel collection tray;
- o 24 month warranty.

Supplied:

2 unique baskets

CE mark Made in Italy

TECHNICAL CARD	
power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
motor power capacity (Kw)	44,00
net weight (Kg)	95

breadth (mm)	800
depth (mm)	900
height (mm)	900



