



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

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F10-4B	ELECTRIC COUNTER FRYER, BERTOS, MACROS 700 Line, TURBO Series, 1 TANK of 10 litres, V.400/3+N, Kw.6.00, Weight 22 Kg, dim.mm.400x700x290h	

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTER FRYER, MACROS 700 Line, TURBO Series, 1 well of 10 litres :

- **tub top** and **front panels in AISI 304 stainless steel** ;
- molded and **rounded tank** equipped with special highly durable Incoloy stainless steel rotating resistors, which can reach the working temperature in a very short time, allowing for an oil saving of 60%;
- **The frying system , preserving the organoleptic characteristics of the oil unaltered , allows you to cook in a healthy way** by limiting the number of oil changes, with a notable final saving;
- the rotation of the resistance facilitates cleaning operations;
- control of the set temperature via **thermostat adjustable up to 190 °C** and safety thermostat with manual reset;
- **average frying time 4 minutes** ;
- preheating 4-5 minutes (20 to 190 °C);
- **maximum production 25 kg/h** ;
- **24 month warranty** .

Supplied:

- n.1 whole basket

CE mark

Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	22
breadth (mm)	400

depth (mm) 700
height (mm) 290



	L	10
	mm	340 x 225 x 200 h
	mm	275 x 200 x 110 h
	TOT	kW 6 (E7F10-4B, E7F10-4M) kW 9 (E7F10-4BS, E7F10-4MS)
	VOLT	380 - 415 V3N~

