



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F10-4MS	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 1 TANK of 10 litres, ENHANCED version, V.400/3+N, Kw.9.00, Weight 39 Kg, dim.mm.400x700x900h	

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MACROS 700 line, TURBO - HIGH POWER series, 1 10 liter well, ENPAGED version:

- **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 30 kg/h ;**
- adjustable feet;
- **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)	39
breadth (mm)	400
depth (mm)	700
height (mm)	900



	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~

