



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F10-8BS	ELECTRIC COUNTER FRYER, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 2 INDEPENDENT TANKS of 10+10 litres, POWERED version, V.400/3+N, Kw.18.00, Weight 39 Kg, dim. mm.800x700x290h	

PROFESSIONAL DESCRIPTION

ELECTRIC COUNTER FRYER, MACROS 700 Line, TURBO - HIGH POWER Series, 2 INDEPENDENT TANKS of 10+10 litres, ENHANCED version :

- **tub top** and **front panels** in **AISI 304 stainless steel** ;
- **2 molded** and **rounded** tanks equipped with **independent controls** and special highly durable Incoloy stainless steel rotating heaters 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 4-6 minutes (20 to 190°C);
- **maximum production 60 kg/h** ;
- **24 month warranty** .

Supplied:

- n.2 whole baskets

CE mark

Made in Italy

TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	39
breadth (mm)	800
depth (mm)	700

