



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E7F18-4MS	ELECTRIC FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series - HIGH POWER, 1 TANK of 18 litres, ENHANCED version, V,400/3+N, Kw.18.00, Weight 50 Kg, dim.mm.400x700x900h	

PROFESSIONAL DESCRIPTION

ELECTRIC FRYER on MOBILE, MACROS 700 line, TURBO - HIGH POWER series, 1 18 lt 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 4-6 minutes (20 to 190°C);
- **maximum production 35 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)	50


breadth (mm)	400
depth (mm)	700
height (mm)	900









MACROS 700

	Lt	18	
	mm	402 x 302 x 295 h	
	mm	345 x 265 x 150 h	
	TOT. kW	13.5	(E7F18-4M, E7F18-4MEL)
	kW	18	(E7F18-4MS, E7F18-4MSEL)
		380 - 415 V3N~	





MACROS 700

