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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL8B	Countertop GAS FRYER, 1 8 liter tank, PLUS 600 line, barrel burners in the tank, thermal power 6.6 kW, weight 19 kg, dim.mm.300x600x290h	

PROFESSIONAL DESCRIPTION

GAS FRYER 1 well of 8 lt, PLUS 600 line, Reed burners in the well :

- **tub top** in AISI 304 stainless steel ;
- **rounded basin** with a large cold zone profile for collecting food residues ;
- **tubular pipe burners** in the tank, honeycomb interior ;
- 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** ;
- equipped with a **safety system** with **thermocouple valve** and **safety thermostat** ;
- **protected pilot flame** ;
- **temperature regulation** with **8 positions** from **110 to 190°C** ;
- **estimated maximum production: 9.6 Kg/h** ;
- **average frying time 5 minutes** ;
- preheating 15 minutes (from 20 to 190°C);
- **piezoelectric ignition** with **silicone protection** ;
- **2 year guarantee** .

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw)	6,6
net weight (Kg)	19
breadth (mm)	300
depth (mm)	600
height (mm)	290



PLUS 600

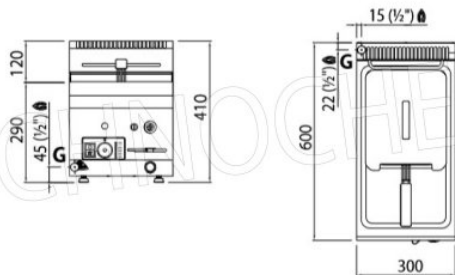
	Lt	8
	mm	230 x 286 x 220 h
	mm	200 x 255 x 100 h
	kW	6,6
	kcal/h	5.675
TOT.	Btu/h	22.520
	G30/G31	kg/h 0,52
	G20	m ³ /h 0,70
	G25	m ³ /h 0,81



2 years guarantee



PLUS 600



2 years guarantee



PLUS 600

Cooking for the next generation

94
models



TECHNO CHEF

PLUS 600

2 years
guarantee

