



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL8+8B	COUNTERTOP GAS FRYER, BERTOS, PLUS 600 Line, MULTIPAN Series, 2 independent tanks of 8+8 litres, thermal power Kw.13.2, Weight 36 Kg, dim.mm.600x600x290h	

PROFESSIONAL DESCRIPTION

COUNTERTOP GAS FRYER, BERTOS, PLUS 600 Line, MULTIPAN Series, 2 independent tanks of 8+8 litres:

- **tub top** in AISI 304 stainless steel ;
- **2 rounded trays** with a large cold zone profile for collecting food residues ;
- **tubular honeycomb burners** ;
- the **frying system** , preserving the organoleptic characteristics of the oil unchanged , 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: 19.2 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

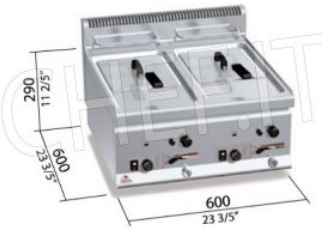
TECHNICAL CARD

Thermal input (Kw)	13,2
net weight (Kg)	36
breadth (mm)	600
depth (mm)	600



PLUS 600

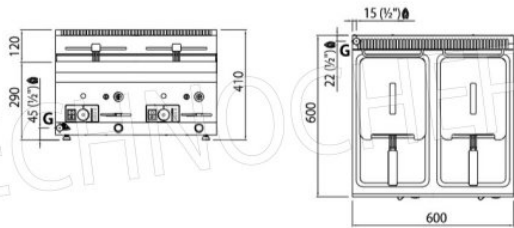
	Lt	8 + 8
	mm	230 x 286 x 220 h (x2)
	mm	200 x 255 x 100 h (x2)
	kW	13.2
	kcal/h	11.350
	Btu/h	45.040
	G30/G31	kg/h 1,03
	G20	m³/h 1,40
	G25	m³/h 1,62



2 years guarantee



PLUS 600



2 years guarantee



Cooking for the next generation

PLUS 600

94
models



TECHNO CHEF

2 years
guarantee



PLUS 600