



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL10+10B</b>	COUNTERTOP GAS FRYER, BERTOS, MACROS 700 Line, TURBO Series, 2 independent tanks of 10+10 litres, thermal power 13.8 Kw, Weight 41 Kg, dim.mm.800x700x290h	

#### PROFESSIONAL DESCRIPTION

**COUNTERTOP GAS FRYER, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 10+10 liters :**






- **tub top and front panels** 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 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 adjustment** with **7 positions** from **110 to 190°C** ;
- **estimated maximum production: 24 Kg/h** ;
- average frying time 5 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **piezoelectric ignition** with **silicone protection** ;
- **24 month warranty** .

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	13,8
<b>net weight (Kg)</b>	41
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	290



	L	10 + 10
	mm	350 x 260 x 225 h (x2)
	mm	290 x 235 x 95 h (x2)
	TOT	
	kW	13,8
	kcal/h	11.868
	Btu/h	47.086
	G30/G31	kg/h 1,09
	G20	m³/h 1,46
	G25	m³/h 1,70

