



**TECNOSERVICE'21 srl**  
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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL10M</b>	GAS FRYER 1 well of 10 liters on MOBILE, MACROS 700 line, Pipe burners in the well, Mechanical controls, thermal power 6.9 Kw, Weight 39 Kg, dim.mm.400x700x900h	<b>€ 1.308,52</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>

**PROFESSIONAL DESCRIPTION**

**GAS FRYER 1 well of 10 liters on MOBILE, MACROS 700 line, Pipe burners in the well, Thermal power 6.9 Kw :**

- **tub top and front panels in AISI 304 stainless steel ;**
- **rounded basin with a large cold zone profile for collecting food residues ;**
- **tubular pipe burners in the tank, with 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 adjustment with 7 positions from 110 to 190°C ;**
- **estimated maximum hourly production 16.8 kg ;**
- average frying time 5 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **piezoelectric ignition with silicone protection ;**
- adjustable feet;
- **2 year warranty .**

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

**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	6,9
<b>net weight (Kg)</b>	39
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	700
<b>height (mm)</b>	900



	L	10
	mm	350 x 260 x 225 h
	mm	290 x 235 x 95 h
	kW	6,9
	kcal/h	5.934
	Btu/h	23.543
	G30/G31	kg/h 0,54
	G20	m <sup>3</sup> /h 0,73
	G25	m <sup>3</sup> /h 0,85

