



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| CODE | DESCRIPTION | PRICE/DELIVERY |
|---------------------|---|--|
| BS-GL18MI-BF | GAS FRYER 1 V-shaped well of 18 lt, MACROS 700 line, external burners, BFLEX electronic controls, thermal power Kw.14,00, weight 47 Kg, dim.mm.400x700x900h | € 2.242,84 <i>VAT excluded</i> Shipping to be calculated Delivery from 8 to 15 days |

PROFESSIONAL DESCRIPTION

GAS FRYER 1 TANK of 18 liters on MOBILE, MACROS 700 line, External burners, BFLEX ELECTRONIC CONTROLS:

- **tub top** and **front panels** in **AISI 304 stainless steel** ;
- **molded tray** with a large cold zone profile for collecting food residues;
- **great ease of cleaning** thanks to the absence of pipes and the large 1" drain section;
- **2 stainless steel burners** , **located outside the tank** , controlled by a solenoid valve;
- **temperature control** via high precision **electric thermostat** ;
- 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** ;
- HIGH PRECISION **digital electronic controls** ;
- pilot flame and safety system with thermocouple and thermostat;
- **temperature regulation from 110 to 190°C** ;
- **estimated maximum production: 20 Kg/h** ;
- average frying time 6 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **electric ignition** ;
- adjustable feet;
- **2 year warranty.**

CE mark
Made in Italy

TECHNICAL CARD

| | |
|-----------------------|----------|
| power supply | Monofase |
| Volts | V 230/1 |
| frequency (Hz) | 50 |

motor power capacity (Kw) 0,006

Thermal input (Kw) 14

net weight (Kg) 47

breadth (mm) 400

depth (mm) 700

height (mm) 900



| | | |
|--|---------|------------------------|
| | L | 18 |
| | mm | 310 x 344 x 335 h |
| | mm | 280 x 270 x 115 h |
| | kW | 14 |
| | kcal/h | 12.040 |
| | Btu/h | 47.768 |
| | G30/G31 | kg/h 1,10 |
| | G20 | m ² /h 1,48 |
| | G25 | m ² /h 1,72 |

