



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL18MI</b>	GAS FRYER 1 tank of 18 liters, on MOBILE, MACROS 700 line, EXTERNAL BURNERS, Analogue controls with electric thermostat, thermal power Kw.14,00, Weight 47 Kg, dim.mm.400x700x900h	<b>€ 1.940,53</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery from 8 to 15 days</b>

**PROFESSIONAL DESCRIPTION**

**GAS FRYER 1 V-shaped well on MOBILE, MACROS 700 Line, External Burners, ANALOGUE CONTROLS with HIGH PRECISION ELECTRIC THERMOSTAT:**

- **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** ;
- **analog controls** with HIGH PRECISION Electric THERMOSTAT;
- 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

<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	0,006
<b>Thermal input (Kw)</b>	14,00
<b>net weight (Kg)</b>	47
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	700
<b>height (mm)</b>	900



	<b>L</b>	18
	<b>mm</b>	310 x 344 x 335 h
	<b>mm</b>	280 x 270 x 115 h
	<b>kW</b>	14
<b>TOT</b>	<b>kcal/h</b>	12.040
	<b>Btu/h</b>	47.768
	<b>G30/G31</b>	<b>kg/h</b> 1,10
	<b>G20</b>	<b>m³/h</b> 1,48
	<b>G25</b>	<b>m³/h</b> 1,72

