



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL20M</b>	GAS FRYER 1 well of 20 liters on MOBILE, MACROS 700 line, Pipe burners in the well Internal mechanical controls, thermal power Kw.16,5, Weight 47 Kg, dim.mm.400x700x900h	<b>€ 1.554,37</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> Delivery from 8 to 15 days

**PROFESSIONAL DESCRIPTION**

**GAS FRYER 1 well of 20 liters on MOBILE, MACROS 700 line, Pipe burners in the well, Mechanical controls, Thermal power 16.5 Kw:**

- **tub top and front panels in AISI 304 stainless steel ;**
- new generation **molded tank** with shaped profile on the bottom with **a large cold area 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 production: 25 Kg/h ;**
- average frying time 6 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **piezoelectric ignition** with **silicone protection ;**
- adjustable feet;
- **2 year warranty .**

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

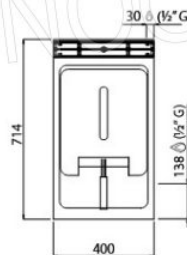
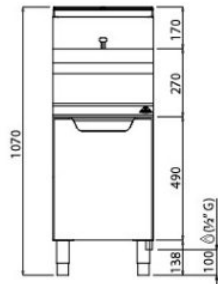
**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	16,5
<b>net weight (Kg)</b>	47
<b>breadth (mm)</b>	400

depth (mm) 700  
 height (mm) 900



	L	20
	mm	402 x 302 x 340 h
	mm	345 x 265 x 150 h
	kW	16,5
	kcal/h	14.190
	Btu/h	56.298
	G30/G31	kg/h 1,30
	G20	m³/h 1,75
	G25	m³/h 2,03



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