



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL20+20M	GAS FRYER on MOBILE, BERTOS, MACROS 700 Line, TURBO Series, 2 independent tanks of 20+20 litres, thermal power 33.00 Kw, Weight 63 Kg, dim.mm.800x700x900h	

PROFESSIONAL DESCRIPTION

GAS FRYER on MOBILE, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 20+20 litres :

- **tub top and front panels in AISI 304 stainless steel ;**
- **2 new generation molded trays** with shaped profile on the bottom with **a large cold area 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: 50 Kg/h ;**
- average frying time 6 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **piezoelectric ignition** with **silicone protection ;**
- adjustable feet;
- **24 month warranty .**

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw)	33,00
net weight (Kg)	63
breadth (mm)	800
depth (mm)	700
height (mm)	900



	L	20+20
	mm	402 x 302 x 340 h (x2)
	mm	345 x 265 x 150 h (x2)
	kW	33
	kcal/h	28.380
	Btu/h	112.596
	G30/G31	kg/h 2,60
	G20	m³/h 3,49
	G25	m³/h 4,06

