



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-GL15+15M</b>	GAS FRYER on MOBILE, BERTOS, MACROS Line, TURBO Series, 2 independent tanks of 15+15 litres, thermal power Kw.25.4, Weight 60 Kg, dim.mm.800x700x900h	

**PROFESSIONAL DESCRIPTION**

**GAS FRYER on MOBILE, MACROS Line, TURBO Series, 2 INDEPENDENT TANKS of 15+15 litres :**

- **tub top** and **front panels** in **AISI 304 stainless steel** ;
- **2 independent rounded tanks** with a **large cold zone profile** 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: 36 Kg/h** ;
- average frying time 5 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**

<b>Thermal input (Kw)</b>	25,4
<b>net weight (Kg)</b>	60
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	900



	L	15+15
	mm	336 x 308 x 256 h (x2)
	mm	280 x 270 x 115 h (x2)
	kW	25,4
	kcal/h	21.844
	BTU/h	86.665
	G30/G31	kg/h 2,00
	G20	m³/h 2,69
	G25	m³/h 3,13

