

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 www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL7+7M	GAS FRYER on MOBILE, BERTOS, MACROS 700 line, TURBO Series, 2 independent tanks of 7+7 litres, thermal power 9.2 kW, weight 45 Kg, dim.mm.400x700x900h	

PROFESSIONAL DESCRIPTION

GAS FRYER on MOBILE, MACROS 700 Line, TURBO Series, 2 INDEPENDENT TANKS of 7+7 litres:

- tub top and front panels in AISI 304 stainless steel;
- $\circ\,$ 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;
- $\circ~$ temperature regulation with 7 positions from 110 to 190°C ;
- Estimated maximum hourly production 12 kg;
- average frying time 5 minutes;
- preheating 10 minutes (from 20 to 190°C);
- piezoelectric ignition with silicone protection;
- o adjustable feet;
- o 24 month warranty

CE mark Made in Italy

Made III Italy		
TECHNICAL CARD		
Thermal input (Kw)	9,2	
net weight (Kg)	45	
breadth (mm)	400	
depth (mm)	700	
height (mm)	900	



