



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-GL18+18MI	GAS FRYER on MOBILE, BERTOS, MACROS 700 line, INDIRECT GAS FRY series, 2 independent tanks of 18+18 litres, external burners, analogue controls, thermal power Kw.28,00, Weight 63 Kg, dim.mm.800x700x900h	

PROFESSIONAL DESCRIPTION

GAS FRYER on MOBILE, MACROS 700 Line, INDIRECT GAS FRY Series, 2 INDEPENDENT TANKS of 18+18 litres, ANALOGUE CONTROLS:

- **tub top and front panels in AISI 304 stainless steel ;**
- **2 independent molded trays** 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;
- **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** ;
- **pilot flame** and **safety system with thermocouple** and **thermostat** ;
- **temperature regulation from 110 to 190°C** ;
- **estimated maximum production: 40 Kg/h** ;
- average frying time 6 minutes;
- preheating 10 minutes (from 20 to 190°C);
- **electric ignition** ;
- adjustable feet;
- **24 month warranty** .

CE mark
Made in Italy

TECHNICAL CARD

power supply | Monofase

Volts	V 230/1
frequency (Hz)	50
Thermal input (Kw)	28,00
net weight (Kg)	63
breadth (mm)	800
depth (mm)	700
height (mm)	900



	L	18+18
	mm	310 x 344 x 335 h (x2)
	mm	285 x 275 x 135 h (x2)
	kW	28
	kcal/h	24.080
	BTU/h	95.536
	G30/G31	kg/h 2,21
	G20	m³/h 2,96
	G25	m³/h 3,45

