

**GAS FRYER 1 TANK 20 lt. BERTO'S MACROS 700 LINE
ON CABINET BASE DIM. cm.40x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 40 cm
- Depth 70 cm
- Height 90 cm

Materials and Structure:

- AISI 304 stainless steel basin top and front panels
- Moulded tray with shaped profile on the bottom for a large cold zone, ideal for collecting food residues
- Cabinet base for added convenience and storage space

Frying System:

- Honeycomb tubular burners for even heat distribution
- The frying system keeps the organoleptic characteristics of the oil unaltered, reducing the number of oil changes and offering significant savings
- Average frying time: 6 minutes
- Estimated maximum hourly production: 25 kg

Checks and Safety:

- Temperature regulation with 7 positions, from 110 to 190 °C
- Safety system with thermocouple valve and safety thermostat
- Protected pilot light
- Piezo ignition with silicone protection
- Rapid preheating in 10 minutes (from 20 to 190 °C)

Additional Features:

- Adjustable feet for optimum stability

This fryer is ideal for professional environments that require efficiency, safety and energy savings, while maintaining high quality in food preparation.