

**GAS FRYER 2 BASINS It.20+20 BERTO'S MACROS 700
LINE ON CABINET BASE DIM. cm.80x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 80 cm
- Depth 70 cm
- Height 90 cm

- Capacity: 2 tanks of 20 litres each
- Structure: Cabinet base in AISI 304 stainless steel
- Basin top and front panels: AISI 304 stainless steel
- Trays: New generation moulded with shaped profile on the bottom for a large cold zone that facilitates the collection of food residues
- Burners: Honeycomb tubular for efficient combustion
- Frying system: Optimizes the organoleptic characteristics of the oil and reduces the number of changes, allowing significant savings
- Safety: Equipped with thermocouple valve, safety thermostat and protected pilot flame
- Temperature regulation: 7 positions from 110 to 190°C
- Maximum hourly production: 50 kg
- Average frying time: 6 minutes
- Preheating: 10 minutes (from 20 to 190°C)
- Ignition: Piezoelectric with silicone protection
- Feet: Adjustable for optimum stability

This Bertos Linea Macros 700 gas fryer is ideal for intensive use, guaranteeing efficiency, safety and energy saving.

Its sturdy stainless steel construction and advanced frying system make it an excellent choice for catering professionals.