

**ELECTRIC FRYER 1 TANK It. 18 BERTO'S MACROS 700
LINE ON CABINET BASE DIM. cm.40x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

- Material: AISI 304 stainless steel
- Base Type: Cabinet Description
- Tank capacity: 18 litres
- Tub: Moulded and rounded for easy cleaning
- Heating elements: Highly durable Incoloy stainless steel with rotation for rapid heating and 60% oil savings
- Frying System: Maintains the organoleptic characteristics of the oil unaltered, reducing the number of changes required and allowing healthy cooking
- Temperature Control: Adjustable thermostat up to 190°C and manual reset safety thermostat
- Frying Time: About 4 minutes
- Preheating: 4-6 minutes (from 20 to 190°C)
- Maximum production: 30 kg/h (E7F18-4M), 35 kg/h (E7F18-4MS)
- Feet: Adjustable Note: The E7F18-4MS model offers slightly higher production capacity than the E7F18-4M model.

Ideal for restaurants and large kitchens requiring high productivity and high energy efficiency.