

**ELECTRIC FRYER 2 TANKS lt. 18+18 BERTO'S MACROS
700 LINE ON CABINET BASE DIM. cm.
80x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

Technical description:

- Capacity: 18 litres per tub
- Structure: Cabinet base with basin top and front panels in AISI 304 stainless steel
- Tubs: Two moulded and rounded tubs
- Controls: Independent for each tank
- Resistances: Special rotating resistances in Incoloy stainless steel, with high durability and ability to quickly reach the working temperature, reducing oil consumption by 60%
- Frying System: Maintains the organoleptic characteristics of the oil, reducing the number of changes and optimizing the final savings. The rotation of the resistances facilitates cleaning.
- Temperature Control: Adjustable thermostat up to 190 °C and manual reset safety thermostat
- Frying Time: Average 5 minutes
- Preheat: 4-6 minutes to reach 190°C

Maximum Production:

- Model E7F18-8M: 60 kg/h
- Model E7F18-8MS: 70 kg/h

Feet: Adjustable to ensure stability on uneven surfaces

This fryer is designed to offer high performance and significant energy savings, ideal for catering environments that require efficiency and reliability.