

**BERTO'S MAXIMA 900 LINE 1-TANK GAS FRYER 20 lt.
ON CABINET BASE DIM. cm.40x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

Technical features:

Base: Cabinet

Materials:

- Worktop and front panels in AISI 304 stainless steel, ensuring robustness and ease of cleaning.
- AISI 304 stainless steel tank with large rounded edges and large cold zone below the burners for decanting residues.

Burners and Heating:

- Oval honeycomb section stainless steel burners, designed for optimal thermal efficiency.
- Large surface oval section heat exchangers, placed directly inside the tank to ensure rapid and uniform heating of the oil.

Ignition and Safety System:

- Pilot light and thermocouple safety valve for additional protection.
- Piezo ignition with rubber protection for greater durability and safety.

Temperature Control:

- Thermostatic valve for regulating the temperature from 110 to 190 °C, with precise detection thanks to the sensors placed inside the tub.
- Manually reset safety thermostat to prevent overheating.

Design and Functionality:

- Worktop with rounded edges and inclined surface for supporting the baskets, facilitating oil drainage and cleaning.
- Ball drain tap located inside the compartment, with heat-resistant handle for safe and easy handling.

This fryer is designed to deliver high performance and long life, ideal for professional environments that require robust and reliable equipment.