



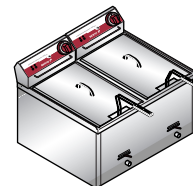
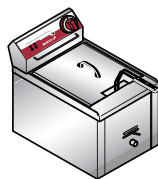
BERTO'S[®]
the best catering equipment



ELT 12B
ELT 12B-E



ELT 12+12B
ELT 12+12B-E



modello <u>model</u> <u>modele</u> <u>Model</u>	ELT 12B	ELT 12B-E	ELT 12+12B	ELT 12+12B-E
dimensioni <u>dimensions</u> <u>dimensions</u> <u>Abmessungen</u>	mm 310x530x310 (lpxh)	mm 310x530x310 (lpxh)	mm 615x530x310 (lpxh)	mm 615x530x310 (lpxh)
dimensioni cesto <u>basket dimensions</u> <u>dimensions panier</u> <u>Korbabmessungen</u>	mm 210x275x110 (lpxh)	mm 210x275x110 (lpxh)	mm 210x275x110 (lpxh)	mm 210x275x110 (lpxh)
capacità vasca <u>tank capacity</u> <u>capacite cuve</u> <u>Beckeninhalt</u>	lt 8	lt 9	lt 8+8	lt 9+9
potenza totale <u>total power</u> <u>puissance totale</u> <u>Wärmeleistung</u>	kW 3,5	kW 6	kW 3,5x2	kW 6x2
tensione <u>tension</u> <u>tension</u> <u>Spannung</u>	V 230 ~	V 400 3 ~ / V 230 3~	V 230 ~	V 400 3 ~ / V 230 3~
tempo <u>time</u> <u>temps</u> <u>Zeit</u> 20÷190 °C	min 6	min 5	min 6	min 5
tempo di frittura <u>fryng time</u> <u>temps de friture</u> <u>Frittierszeit</u>	min 6	min 5	min 6	min 5
capacità cesto <u>basket capacity</u> <u>capacità du panier</u> <u>Korbskapazität</u>	kg 1,2	kg 1,3	kg 1,2+1,2	kg 1,3+1,3
produzione massima <u>maximum production</u> <u>production maximale</u> <u>Maximale Production</u>	kg/h 12	kg/h 15,6	kg/h 24	kg/h 31,2
peso totale <u>total weight</u> <u>poids totale</u> <u>Gesamt-gewicht</u>	kg 13	kg 13	kg 25	kg 25
cubatura <u>cubic volume</u> <u>cubage</u> <u>Rauminhalt</u>	m ³ 0,1	m ³ 0,1	m ³ 0,2	m ³ 0,2

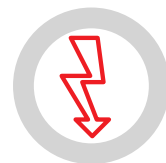
FAST Fry FRYERS





«FAST FRY^{snack}»

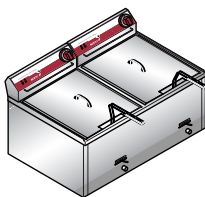
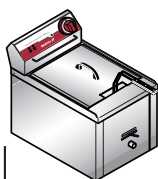
FRIGGITRICI ELETTRICHE - ELECTRIC FRYERS
FRITEUSES ÉLECTRIQUES - ELEKTRISCHE FRITEUSEN



ELT 18B-E



ELT 18+18B-E



modello <u>model</u> <u>modele</u> <u>Model</u>	ELT 18B-E	ELT 18+18B-E
dimensioni <u>dimensions</u> <u>dimensions</u> <u>Abmessungen</u>	mm 365x530x310 (lpxh)	mm 750x530x310 (lpxh)
dimensioni cesto <u>basket dimensions</u> <u>dimensions panier</u> <u>Korbabmessungen</u>	mm 245x300x115 (lpxh)	mm 245x300x115(lpxh)
capacità vasca <u>tank capacity</u> <u>capacite cuve</u> <u>Beckeninhalt</u>	lt 13	lt 13+13
potenza totale <u>total power</u> <u>puissance totale</u> <u>Wärmeleistung</u>	kW 9	kW 9x2
tensione <u>tension</u> <u>tension</u> <u>Spannung</u>	V 400 3 ~	V 400 3 ~
tempo <u>time</u> <u>temps</u> <u>Zeit</u> 20÷190 °C	min 5	min 5
tempo di frittura <u>frying time</u> <u>temps de friture</u> <u>Frittierszeit</u>	min 4	min 4
capacità cesto <u>basket capacity</u> <u>capacité du panier</u> <u>Korbskapazität</u>	kg 2	kg 2+2
produzione massima <u>maximum produc-</u> <u>tion</u> <u>production maximale</u> <u>Maximale</u> <u>Production</u>	kg/h 30	kg/h 60
peso totale <u>total weight</u> <u>poids totale</u> <u>Gesamt-gewicht</u>	kg 16	kg 29
cubatura <u>cubic volume</u> <u>cubage</u> <u>Rauminhalt</u>	m ³ 0,13	m ³ 3 0,27