



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	34,5
net weight (Kg)	104
breadth (mm)	800
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS COOKER with 4 BURNERS on OPEN COMPARTMENT, MAXIMA 900 Line, HIGH POWER Series :

- **worktop** and front and **side panels** in **AISI 304 stainless steel** ;
- **AISI 430 stainless steel interior** ;
- the **completely removable hob** , with completely rounded edges, guarantees **maximum hygiene and cleanliness** and above all easy maintenance;
- thanks to their full and rounded design, the **cast iron grids** create a single work surface where you can move the pans easily;
- the **high thickness** guarantees long-lasting and resistant products, as well as easy cleaning;
- 80 mm **cast iron burners** , adjustable up to 3.5 kW, 108 mm burners, adjustable up to 7 kW and 130 mm burners, adjustable up to 12 kW;
- **open fire power n° x Kw : 1 x 3.5 Kw + 1 x 7 Kw + 2 x 12 Kw** ;
- **safety valve with thermocouple** and **protected pilot flame** ;
- AISI 304 stainless steel moulded basins.
- **high energy efficiency** allows for gas savings of at least 30% per year compared to traditional burners;
- **2 years warranty** .

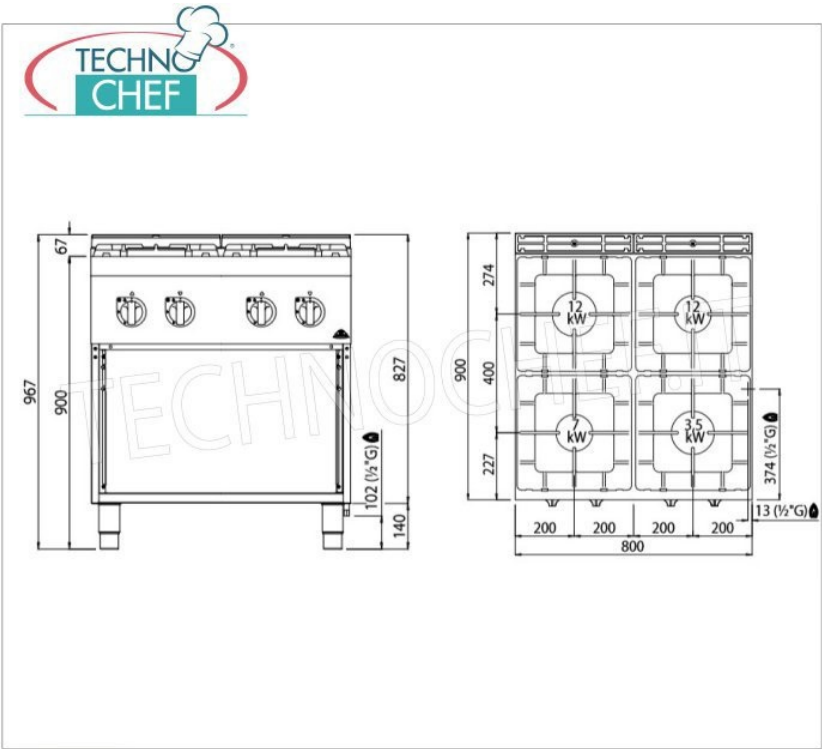
Accessories/Optionals:

- 2 doors per compartment

CE mark

Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9F4M	GAS COOKER 4 BURNERS on OPEN COMPARTMENT, BERTOS MAXIMA 900 Line, HIGH POWER Series, thermal power Kw.34.5, Weight 104 Kg,	





Cucine HIGH POWER



Sono caratterizzate da bruciatori interamente in ghisa ad alto spessore, elevata potenza e grande produttività. Ideali per l'utilizzo di pentole anche di grandi dimensioni. L'alta efficienza energetica permette un risparmio di gas di almeno il 30% all'anno rispetto ai bruciatori tradizionali.