

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



| Thermal input (Kw) | 42,3 | |
|--------------------|------|--|
| net weight (Kg) | 149 | |
| breadth (mm) | 800 | |
| depth (mm) | 900 | |
| height (mm) | 900 | |

PROFESSIONAL DESCRIPTION

GAS COOKER with 4 BURNERS on GN 2/1 GAS OVEN (mm 530x650), MAXIMA 900 line, HIGH POWER series :

- worktop and front and side panels in AISI 304 stainless steel;
- interior in AISI 430 stainless steel;
- the complete removability of the 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 it is possible to move the pans easily;
- $\circ~$ the high~thickness~ guarantees long life and resistance, as well as easy cleaning;
- 80 mm burners entirely in cast iron, with regulation up to 3.5 kW, 108 mm, with regulation up to 7 kW and 130 mm, with regulation up to 12 kW.
- \circ open fire power n° x Kw : 1 x 3.5 Kw + 1 x 7 Kw + 2 x 12 Kw ;
- $\circ~$ thermocouple safety valve and protected pilot flame ;
- trays pressed in AISI 304 stainless steel.
- the high energy efficiency allows gas savings of at least 30% per year compared to traditional burners;
- gas oven with flame burner positioned under the enamelled hearth and adjustable thermostat from 160 to 280 °C;
- oven power 7.8 kW;
- capacity 4 GN 2/1 trays (530x650 mm);
- o oven chamber in AISI 430 steel, with 4-level supports and pressed and ribbed stainless steel inner door;
- o internal fireplace in stainless steel and burner support in AISI 430 stainless steel;
- high-resistance handle in AISI 304 stainless steel, thickness 20/10;
- 2 year warranty.

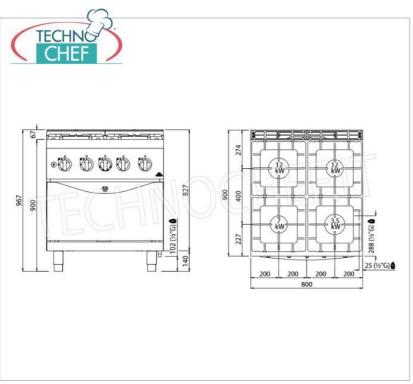
Accessories/Options:

grill for GN 2/1 kitchen oven

CE mark

| CODE | DESCRIPTION | PRICE/DELIVERY |
|------------|---|----------------|
| CODE | DESCRIPTION | PRICE/DELIVERY |
| BS-G9F4+FG | GAS RANGE 4 BURNERS on GN 2/1 GAS OVEN, BERTOS MAXIMA 900 line, HIGH POWER series, total heat output. Kw.42.3, Weight 149 Kg, dim.mm.800x900x900h | |







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.