



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
[www.technochef.eu](http://www.technochef.eu)

Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	61,3
<b>net weight (Kg)</b>	202
<b>breadth (mm)</b>	1200
<b>depth (mm)</b>	900
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION

**GAS COOKER with 6 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;
- 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;
- **open fire power n° x Kw : 1 x 3.5 Kw + 2 x 7 Kw + 3 x 12 Kw** ;
- **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 thermostat adjustable from 160 to 280 °C.;
- **oven power 7.8 kW** ;
- **capacity 4 GN 2/1 trays** (530x650 mm);
- **oven chamber in AISI 430**, with 4-level supports and pressed and ribbed stainless steel inner door;
- 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:**

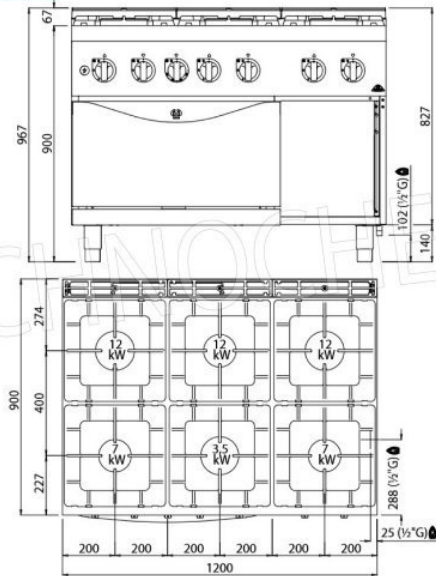
- grill for GN 2/1 kitchen oven
- right/left door per compartment

CE mark  
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9F6+FG	GAS STOVE 6 BURNERS on GN 2/1 GAS OVEN, MAXIMA 900 line, HIGH POWER series, total heat output. Kw.61.3, Weight 202 Kg, dim.mm.1200x900x900h	<b>€ 3.527,99</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 15 to 25 days

TECHNICAL CARD		
CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
BS-GRC2/1GN 	GN 2/1 grid	<b>€ 23,73</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
BS-1PDX 	TECHNOCHEF - Right Door, Mod.1PDX	<b>€ 106,46</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days
BS-1PSX 	TECHNOCHEF - Left Door, Mod.1PSX	<b>€ 106,46</b> <i>VAT excluded</i> <b>Shipping to be calculated</b> <b>Delivery</b> from 4 to 9 days





## 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.