



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	65,5
net weight (Kg)	226
breadth (mm)	1200
depth (mm)	900
height (mm)	900

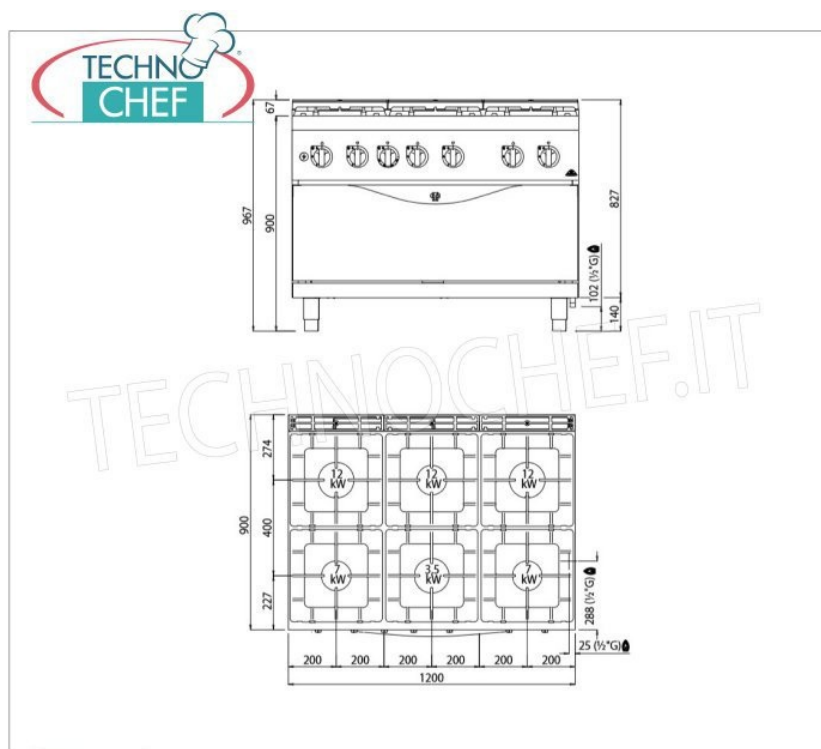
PROFESSIONAL DESCRIPTION

GAS COOKER with 6 BURNERS on GAS OVEN, 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 Kw 12.00** ;
- **capacity 4 trays measuring 1051x530 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** .

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9F6+T	GAS STOVE 6 BURNERS on GAS OVEN, BERTOS MAXIMA 900 line, HIGH POWER series, total heat output. Kw.65.5, Weight 226 Kg, dim.mm.1200x900x900h	





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.