

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 www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	20,00
net weight (Kg)	111
breadth (mm)	800
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS GRIDDLE with RIBBED PLATE, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET :

- worktop and front and side panels in AISI 304 stainless steel ;
- stainless steel interior;
- large surface flame tubular burners for greater uniformity of heat distribution;
- regulation of the power supplied via continuously operating tap ;
- pilot flame and thermocouple safety valve ;
- **piezoelectric ignition** with rubber protection,
- The **uniform temperature distribution** system guarantees **optimal cooking** without heat dispersion, with consequent advantages in terms of **energy saving** and improvement of the working environment;
- $\circ~$ maximum temperature over 300°C ;
- full-size, full-size ribbed, high-thickness satin- finished steel plate with flush splashguard;
- $\circ~$ two zones with separate controls for independent and optimal temperature regulation ;
- slightly inclined cooking surface with large drain hole and conveyor in a special container;
- cooking area measuring 796 x 667 mm ;
- large compartment completely in steel ;
- 2 year warranty .

Accessories/Options :

- ridged spatula for Fry Top
- oval teflon cap
- 2 doors per compartment

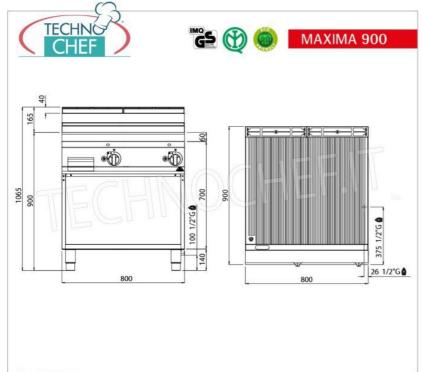
CE mark Made in Italy

CODE

BS-G9FR8M-2

DESCRIPTION GAS GRIDDLE with RIBBED PLATE, BERTOS MAXIMA 900 line, MULTIPAN series, DOUBLE module on OPEN CABINET with 796x667 mm COOKING AREA, INDEPENDENT CONTROLS, thermal power Kw.20,00, Weight 111 Kg, dim.mm.800x900x900h





PRICE/DELIVERY