

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)	12,00
net weight (Kg)	54
breadth (mm)	400
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS PASTA COOKER on CABINET, MAXIMA 900 line, 1 BOWL capacity 40 lt :

- ideal equipment for cooking pasta, rice, vegetables and eggs thanks to the speed at which the water boils;
- worktop and front and side panels in AISI 304 stainless steel ;
- stainless steel interior.;
- high performance guaranteed by the heating system that externally envelops the entire surface of the tub;
- pilot flame and thermocouple safety valve ;
- **piezo ignition** with rubber protection;
- pressed tub with wide rounded edges made entirely of AISI 316 stainless steel;
- water circulation guaranteed by a perforated bottom that distances the baskets by 10 cm from the bottom;
- large diameter overflow for the elimination of excess starches during cooking;
- removable support surface with draining function, flush with the top;
- the spout on the top allows you to regulate the flow of water through a control on the dashboard;
- ball drain tap , located inside the compartment, controlled by a handle with a heat-resistant grip;
- 2 years warranty .

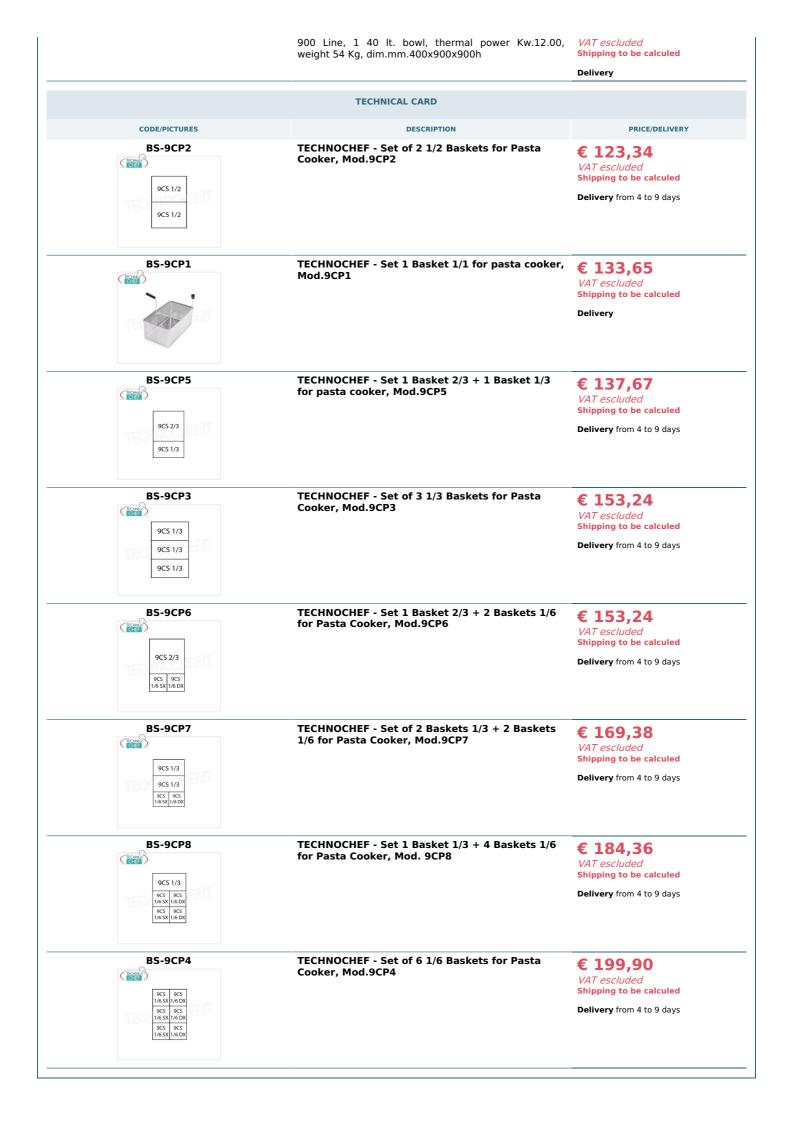
NB : Baskets not supplied. They must be chosen according to individual needs. CE mark Made in ITALY

> CODE BS-G9CP40

DESCRIPTION

GAS PASTA COOKER on CABINET, BERTOS, MAXIMA € 1.922,28

PRICE/DELIVERY





9CS 1/3	
9CS	9CS
1/6 SX	1/6 DX
9CS	9CS
1/6 SX	1/6 DX



