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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

Thermal input (Kw)	20,00
net weight (Kg)	147
breadth (mm)	800
depth (mm)	900
height (mm)	900

## PROFESSIONAL DESCRIPTION

GAS TIPPING BRATT PAN , MAXIMA 900 Line , MAXI-80 Series , 80 litre capacity, manual tilting version :

- internal and external construction entirely in stainless steel , external parts with Scotch Brite finish;
- lid fixed on self-balancing hinge in AISI 304 stainless steel, with thick handle in AISI 304 stainless steel;
- cooking tank with 20/10 thick AISI 304 stainless steel walls, with non-stick ceramic microsphere finish and completely rounded corners;
- $\circ~$  radiant tank bottom in 10 mm thick steel , welded externally;
- dispenser tap with large flow neck placed on the top.
- handwheel for lifting the tub with retractable handle;
- uniform heating of the bottom with stainless steel burners with multiple flame branches , with thermocouple safety valve and protected pilot flame ;
- piezo ignition with rubber protection;
- $\circ\,$  control with high precision thermostatic valve with temperature regulation from 100 to 300 °C ;
- tub dimensions mm 710 x 590 x 225 h;
- bratt pans allow for different types of cooking : you can braise, fry, grill and cook directly on the bottom of the tank and thanks to the high thickness of the latter, the temperature is spread uniformly over the entire surface, ensuring even cooking and energy savings;
- 24 month warranty.

## Included :

• electric ignition.

CE mark Made in ITALY



DESCRIPTION

Gas tilting bratt pan, BERTOS, MAXIMA 900 line, MAXI-80 series, with 80 lt stainless steel tank, manual tilting, thermal power Kw.20, weight 147 Kg, dim.mm.800x900x900h

BS-G9BR8/I



