

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	30,00
net weight (Kg)	230
breadth (mm)	1200
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS TIPPING BRATT PAN, MAXIMA 900 Line, MAXI-120 Series, capacity 120 lt, Version with motorized tipping:

- 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:
- $\ \, \hbox{\bf o} \,\, \hbox{\bf radiant tank bottom in 10 mm thick steel} \, \hbox{\bf ,} \, \hbox{\bf welded externally;} \\$
- dispenser tap with large flow neck placed on the top;
- **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;
- control with high precision thermostatic valve with temperature regulation from 100 °C to 300 °C;
- tub dimensions mm 1.100 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,
- motorized tipping.

CE mark Made in ITALY

BS-G9BR12/I+RM

Gas tilting bratt pan, BERTOS, MAXIMA 900 line, MAXI-120 series, with 120 lt stainless steel tank, motorized tilting, Thermal power Kw.30, Weight 230 Kg, dim.mm.1200x900x900h



