



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	20
net weight (Kg)	122
gross weight (Kg)	132
breadth (mm)	800
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

BERTO'S GAS GRIDDLE WITH SMOOTH COMPOUND PLATE, MAXIMA 900 line, STAINLESS STEEL TOP module dim. mm 796x667:

- Worktop and front panels in **AISI 304 stainless steel**.
- Large surface flame **tubular burners** for greater uniformity of heat distribution.
- **Thermostatically controlled valve 60 °C - 300 °C** for precise and safe regulation.
- **Pilot flame and thermocouple safety valve**.
- **Piezoelectric ignition** with rubber protection.
- **Smooth, high-thickness, full-size plate** with flush splashguard.
- Two-component cooking plate that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with a polished finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- **Two zones with separate controls** for independent and optimal temperature regulation.
- Particularly suitable for delicate cooking.
- **Slightly inclined cooking surface** with large drain hole and conveyor in a special container.
- Large compartment completely in steel.
- **cooking area 796x667 mm**
- **24 month warranty**.

CE MARK
MADE IN ITALY

AVAILABLE MODELS

BS-G9FL8M-2/CPD



GAS FRY TOP with SMOOTH PLATE, BERTO'S MAXIMA 900 line, TOP module with COOKING AREA mm 796X667, thermal power Kw. 20, weight 122 Kg, dim. mm. 800x900x900h



MAXIMA 900



cm² 5.300 (mm 796 x 667)



kW 20

kcal/h 17.197

Btu/h 68.243



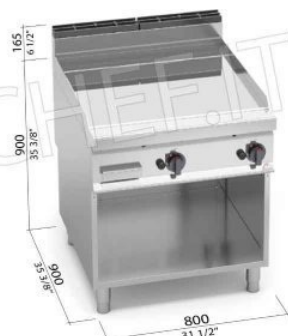
G30/G31 kg/h 1,58

G20 m³/h 2,12

G25 m³/h 2,46



Kg 122



MAXIMA 900

