



TECNOSERVICE'21 srl

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TECHNOCHEF.IT

CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9F4+FE	GAS COOKER 4 BURNERS on ELECTRIC OVEN GN 2/1, BERTOS MAXIMA 900 line, HIGH POWER series, thermal power 34.5 kW + 7.5 kW, weight 158 Kg, dim.mm.800x900x900h	

PROFESSIONAL DESCRIPTION

GAS STOVE with 4 BURNERS on ELECTRIC OVEN GN 2/1 (mm 530x650), MAXIMA 900 line, HIGH POWER series :

- **worktop** and front and **side panels** in **AISI 304 stainless steel** ;
- **interior in AISI 430** stainless steel;
- the **complete removability of the hob** , with completely rounded edges, guarantees **maximum hygiene and cleanliness** and above all easy maintenance;
- thanks to their full and rounded design, the **cast iron grids** create a single work surface where it is possible to move the pans easily;
- the **high thickness** guarantees long life and resistance, as well as easy cleaning;
- 80 mm **burners entirely in cast iron** , with regulation up to 3.5 kW, 108 mm, with regulation up to 7 kW and 130 mm, with regulation up to 12 kW.
- **open fire power n° x Kw : 1 x 3.5 Kw + 1 x 7 Kw + 2 x 12 Kw ;**
- **thermocouple safety valve** and **protected pilot flame** ;
- pressed trays in AISI 304 stainless steel;
- **the high energy efficiency** allows gas savings of at least 30% per year compared to traditional burners;
- **electric oven** with incoloy stainless steel heating elements with increased diameter ;
- **Grill with salamander function** in the upper part and **thermostat** that allows accurate **temperature regulation from 50 to 270 °C** ;
- **oven power Kw.7.5** ;
- oven electrical voltage: 380-415V/3N/50-60Hz;
- **capacity 4 GN 2/1 trays** (530x650 mm);
- **oven chamber in AISI 430**, with 4-level supports and pressed and ribbed stainless steel inner door;
- line indicator light and temperature indicator light;
- high-resistance handle in AISI 304 stainless steel, thickness 20/10;
- **2 year warranty** .

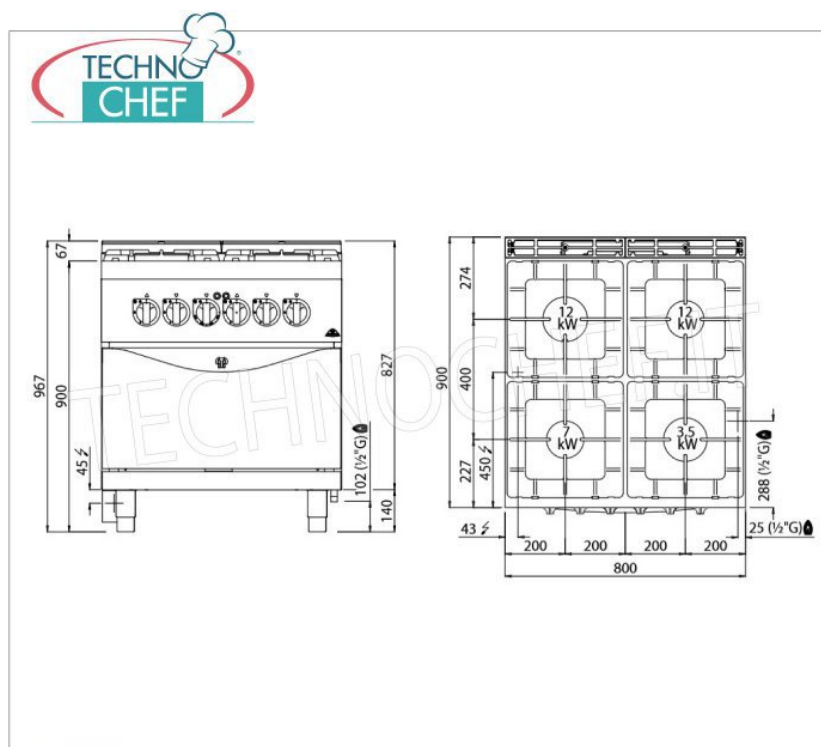
Accessories/Options:

- grill for GN 2/1 kitchen oven

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw)	34,5
net weight (Kg)	158
breadth (mm)	800
depth (mm)	900
height (mm)	900





Cucine HIGH POWER



Sono caratterizzate da bruciatori interamente in ghisa ad alto spessore, elevata potenza e grande produttività. Ideali per l'utilizzo di pentole anche di grandi dimensioni. L'alta efficienza energetica permette un risparmio di gas di almeno il 30% all'anno rispetto ai bruciatori tradizionali.