

**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G9F6+FE</b>	GAS COOKER 6 BURNERS on ELECTRIC OVEN GN 2/1, BERTOS MAXIMA 900 line, HIGH POWER series, thermal power 53.5 kW + 7.5 kW, weight 210 kg, dim.mm.1200x900x900h	
PROFESSIONAL DESCRIPTION		

**GAS COOKER with 6 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 + 2 x 7 Kw + 3 x 12 Kw** ;
- **thermocouple safety valve** and **protected pilot flame** ;
- trays pressed 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
- right/left door for compartment

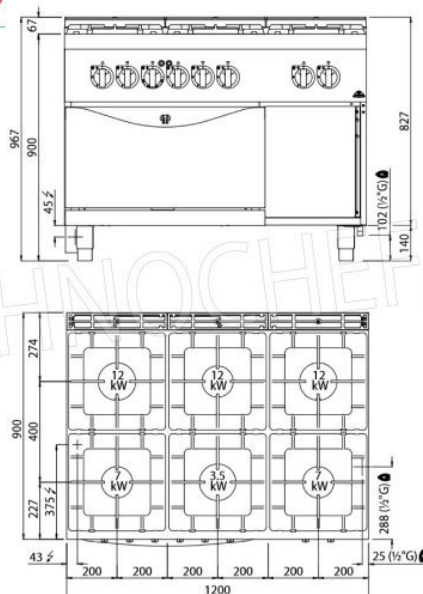
**CE mark**

**Made in Italy**

**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	53,5
<b>net weight (Kg)</b>	210
<b>breadth (mm)</b>	1200
<b>depth (mm)</b>	900
<b>height (mm)</b>	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.