

#### TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA ITO200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9F8+2FG	GAS COOKER 8 BURNERS on 2 GN 2/1 GAS OVENS, BERTOS MAXIMA 900 line, HIGH POWER series, total heat output. Kw.84.6, Weight 260 Kg, dim.mm.1600x900x900h	

## PROFESSIONAL DESCRIPTION

### GAS COOKER with 8 BURNERS on 2 GN 2/1 GAS OVENS (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;
- $\circ$  open fire power n°x Kw : 2 x 3.5 Kw + 2 x 7 Kw + 4 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;
- gas ovens with flame burner positioned under the enamelled hearth and thermostat adjustable from 160 to 280 °C;
- $\circ$  oven power: 2 x 7.8 kW;
- tray capacity: N° 4 + 4 GN 2\1 (mm 530x650);
- oven chamber in AISI 430, with 4-level supports and pressed and ribbed stainless steel inner door;
- internal fireplace in stainless steel and burner support in AISI 430 stainless steel;
- high-resistance handles in AISI 304 stainless steel, thickness 20/10;
- 2 year warranty.

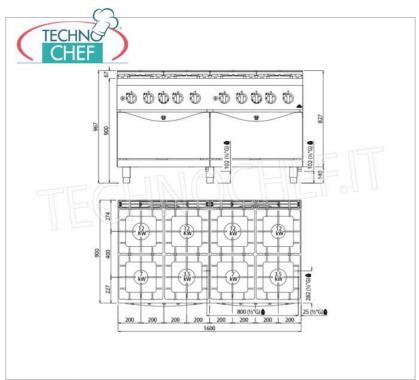
## Accessories/Options:

o grill for GN 2/1 kitchen oven

## CE mark Made in Italy

Thermal input (Kw)	84,6
net weight (Kg)	260
breadth (mm)	1600
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.