

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



BS-G9FL4M GAS GRIDDLE with SMC		
900 Line, MULTIPAN Serie	DOTH PLATE, BERTOS MAXIMA es, 1 module on OPEN CABINET KING AREA, 10.00 Kw thermal a.400x900x900hmm	

PROFESSIONAL DESCRIPTION

GAS GRIDDLE with SMOOTH PLATE, MAXIMA 900 Line, MULTIPAN Series, 1 module on OPEN CABINET:

- worktop and front and side panels in AISI 304 stainless steel;
- o stainless steel interior;
- $\circ \ \ \textbf{large surface flame tubular burners} \ \text{for greater uniformity of heat distribution}; \\$
- The **uniform temperature distribution** system guarantees **optimal cooking** without heat dispersion, with consequent advantages in terms of **energy saving** and improvement of the working environment;
- regulation of the power supplied via continuously operating **tap**;
- pilot flame and thermocouple safety valve ;
- o piezoelectric ignition with rubber protection,
- maximum temperature over 300°C;
- smooth, full-size, high-thickness satin steel plate with flush splash guard;
- slightly inclined cooking surface with large drain hole and conveyor in a special container;
- o cooking area measuring 396 x 667 mm;
- $\circ \ \ \text{large compartment completely in steel} \ ;$
- 2 year warranty.

Accessories/Options:

- smooth spatula for Fry Top
- o oval teflon cap
- right/left door for compartment

CE mark Made in Ita

Made in Italy		
TECHNICAL CARD		
Thermal input (Kw)	10,00	
net weight (Kg)	66	

breadth (mm)	400
depth (mm)	900
height (mm)	900



