



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9CP40	GAS PASTA COOKER on MOBILE, BERTOS, MAXIMA 900 line, 1 well of 40 litres, thermal power Kw.12,00, Weight 54 Kg, dim.mm.400x900x900h	

PROFESSIONAL DESCRIPTION

GAS PASTA COOKER on MOBILE, MAXIMA 900 line, 1 BOWL capacity 40 lt :

- ideal equipment for cooking pasta, rice, vegetables and eggs thanks to the rapidity of boiling water;
- **worktop and front and side panels in AISI 304 stainless steel ;**
- stainless steel interior.;
- **high performance guaranteed by the heating system** that externally envelops the entire surface of the tub;
- **pilot flame and thermocouple safety valve ;**
- **piezoelectric ignition** with rubber protection;
- **molded tank with large rounded edges** made entirely of AISI 316 stainless steel;
- **water circulation guaranteed by a perforated bottom** that spaces the baskets 10 cm from the bottom;
- **large diameter overflow** for eliminating excess starches during cooking;
- **support surface with drainer function**, removable, flush with the surface;
- the spout on the surface allows you to regulate the flow of water via a control on the dashboard;
- **ball drain cock** , located inside the compartment, controlled by a handle with athermal grip;
- **2 year warranty** .

NB : Baskets not supplied. They must be chosen based on individual needs.

CE mark

Made in Italy

TECHNICAL CARD

Thermal input (Kw)	12,00
net weight (Kg)	54
breadth (mm)	400
depth (mm)	900
height (mm)	900

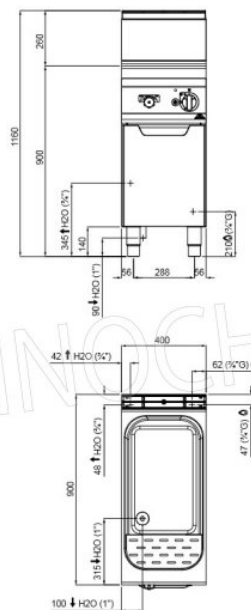


9CS 1/3	
9CS 1/6 SX	9CS 1/6 DX
9CS 1/6 SX	9CS 1/6 DX



	L	40
	mm	308 x 510 x 295 h
	kW	12
TOT	kcal/h	10.320
	Btu/h	40.944
	G30/G31	kg/h 1,02
	G20	m³/h 1,38
	G25	m³/h 1,60
	Kg	54





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