

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G7F4+FG	GAS COOKER 4 BURNERS on GN 2/1 GAS OVEN, BERTOS, MACROS 700 line, HIGH POWER series, total thermal power Kw.28.8, Weight 102 Kg, dim.mm.800x700x900h	

PROFESSIONAL DESCRIPTION

- 4 BURNERS GAS COOKER on GN 2/1 GAS OVEN, MACROS 700 line, HIGH POWER series :
- worktop and front panels in AISI 304 stainless steel;
- high power single and double crown burners guaranteed for life entirely in nickel-plated cast iron operated by a valved tap with safety thermocouple and pilot light;
- \circ cast iron grills ;
- $\circ\;$ removable trays for maximum hygiene and easy maintenance;
- 80 mm burners entirely in cast iron , with regulation up to 3.5 kW, and 110 mm , with regulation up to 7 kW;
- \circ open fire power n°x kW : 2 x 3.5 kW + 2 x 7 kW ;
- static gas oven equipped with pilot flame entirely made of stainless steel , with 4-level supports for grids and GN 2/1 trays (530x650 mm);
- \circ oven burner with self-stabilised flame and thermostat adjustable from 160 to 280 °C;
- molded door front without gasket for greater insulation and cleaning;
- door and inner door pressed in AISI 304 stainless steel;
- high-resistance door handle in 20/10 thick AISI 304 steel;
- o adjustable feet;
- 2 year warranty.

Supplied:

- o piezoelectric oven ignition
- 1 anti-tipping oven rack

CE mark Made in Italy

TEC	LINII	CAL	CARD
IEC	пічі	CAL	CAND

Thermal input (Kw) 28,8

net weight (Kg) 102

gross weight (Kg)	112
breadth (mm)	800
depth (mm)	700
height (mm)	900





