



**TECNOSERVICE'21 srl**

by Tinti Sergio  
Via Carlo Pisacane, 134  
61032 Fano (PU) Italy  
P.IVA IT0200411413

Tel. +39 0721 805911  
FAX +39 0721 809794  
e-mail: [staff@technochef.it](mailto:staff@technochef.it)  
[www.technochef.it](http://www.technochef.it)  
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Services and Technologies for professional catering since 1973



TECHNOCHEF.IT

CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G9F4+FE</b>	GAS COOKER 4 BURNERS on ELECTRIC OVEN GN 2/1, BERTOS MAXIMA 900 line, HIGH POWER series, thermal power 34.5 kW + 7.5 kW, weight 158 Kg, dim.mm.800x900x900h	

#### PROFESSIONAL DESCRIPTION

**GAS STOVE with 4 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 + 1 x 7 Kw + 2 x 12 Kw ;**
- **thermocouple safety valve** and **protected pilot flame** ;
- pressed trays 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

**CE mark**  
**Made in Italy**

# TECHNICAL CARD

Thermal input (Kw)	34,5
net weight (Kg)	158
breadth (mm)	800
depth (mm)	900
height (mm)	900

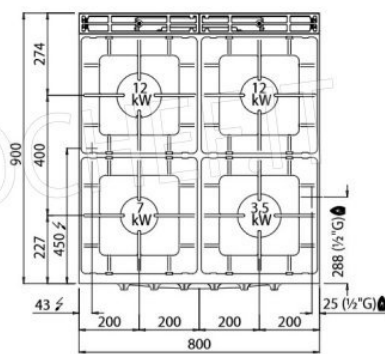
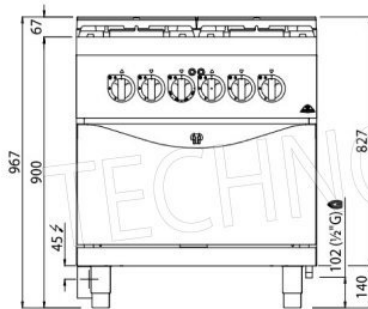


## HIGH POWER

12 kW	12 kW
7 kW	3,5 kW



**GN 2/1**  
530 x 650 mm x 4 pos.





## 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.