



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G9FM8M-2</b>	GAS FRY TOP with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTO'S, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN COMPARTMENT with 796x667 mm COOKING ZONE, INDEPENDENT CONTROLS, thermal power Kw.20.00, Weight 111 Kg, dim.mm.800x900x900h	<b>Delivery</b> from 15 to 25 days

#### PROFESSIONAL DESCRIPTION

**GAS GRIDDLE WITH 1/2 SMOOTH AND 1/2 RIBBED PLATE, MAXIMA 900 Line, MULTIPAN Series, DOUBLE MODULE ON OPEN COMPARTMENT :**

- **worktop and front and side panels in AISI 304 stainless steel ;**
- stainless steel interior;
- **large surface tubular flame burners** for greater uniformity of heat distribution;
- **regulation of the supplied power by means of a continuously operating tap ;**
- **pilot flame and thermocouple safety valve ;**
- **piezo ignition** with rubber protection,
- **maximum temperature over 300°C ;**
- **half smooth and half ribbed plate in high thickness satin finish steel** , full size with flush splash guard;
- **two zones with separate controls** for **independent and optimal temperature regulation ;**
- **slightly inclined cooking surface** with large drain hole and conveyor in a special container;
- **796 x 667 mm cooking area ;**
- **large compartment completely in steel ;**
- **2 year guarantee .**

#### Accessories/Options :

- smooth spatula for Fry Top
- grooved spatula for Fry Top
- oval Teflon cap
- 2 doors per compartment



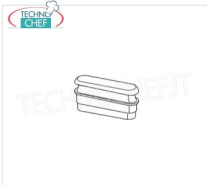

**CE mark**

**Made in Italy**

# TECHNICAL CARD

Thermal input (Kw)	20,00
net weight (Kg)	111
breadth (mm)	800
depth (mm)	900
height (mm)	900

# TECHNICAL CARD

CODE/PICTURES	DESCRIPTION	PRICE/DELIVERY
<b>BS-SPL</b> 	<b>TECHNOCHEF - Smooth Spatula, Mod. SPL</b> Smooth spatula for Fry Top	<b>Delivery</b> from 4 to 9 days
<b>BS-SPR</b> 	<b>TECHNOCHEF - Striped Spatula, SPR Mod</b> Spatula Rigata for Fry Top	<b>Delivery</b> from 4 to 9 days
<b>BS-TPTO</b> 	<b>TECHNOCHEF - Oval Teflon stopper, Mod.TPTO</b> Oval Teflon stopper for Fry Top	<b>Delivery</b> from 4 to 9 days
<b>BS-2P400</b> 	<b>TECHNOCHEF - 2 Doors for compartment, Mod.2P400</b> 2 Doors for compartment, 400 + 400 mm	<b>Delivery</b> from 4 to 9 days



MAXIMA 900



cm<sup>2</sup> 5.300 (mm 796 x 667)



kW 20

kcal/h 17.197

TOT.

Btu/h 68.243



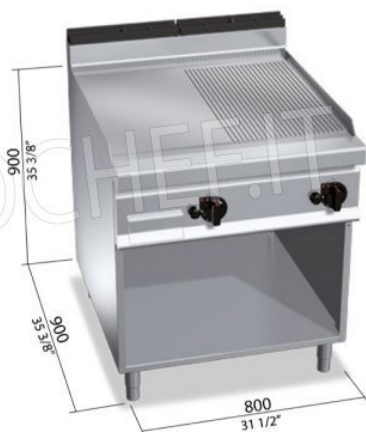
G30/G31 kg/h 1,58

G20 m<sup>3</sup>/h 2,12

G25 m<sup>3</sup>/h 2,46



kg 111



MAXIMA 900

