



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9CP80	GAS PASTA COOKER on MOBILE, BERTO'S, MAXIMA 900 line, 2 wells of 40+40 litres, independent controls, thermal power Kw.24,00, Weight 94 Kg, dim.mm.800x900x900h	Delivery from 15 to 25 days

PROFESSIONAL DESCRIPTION

GAS PASTA COOKER on MOBILE, MAXIMA 900 line, 2 INDEPENDENT STAINLESS STEEL BOWLS, 1 litre. 40+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 tanks 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;
- **two tanks with separate controls** for independent and optimal temperature regulation;
- **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)	24,00
net weight (Kg)	94
breadth (mm)	800

depth (mm) 900

height (mm) 900

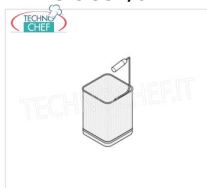
TECHNICAL CARD

CODE/PICTURES

DESCRIPTION

PRICE/DELIVERY

BS-9CS1/6DX

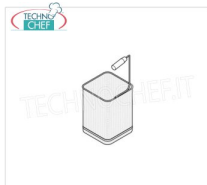


TECHNOCHEF - 1/6 DX basket for pasta cooker, Mod.9CS1 / 6 DX

1/6 DX basket, dim.mm.140x140x200h, for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CS1/6SX

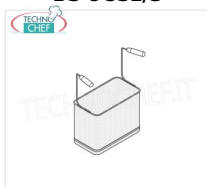


TECHNOCHEF - 1/6 LH basket for pasta cooker, Mod.9CS1 / 6 SX

Basket 1/6 SX, dim.mm.140x140x200h, for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CS1/3

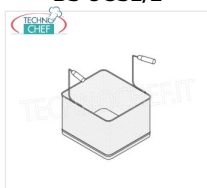


TECHNOCHEF - 1/3 basket for pasta cooker, Mod.9CS1 / 3

Basket 1/3 dim.mm.290x160x200h, for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CS1/2

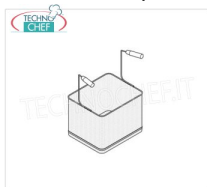


TECHNOCHEF - 1/2 basket for pasta cooker, Mod.9CS1 / 2

Basket 1/2 dim.mm.290x240x200h, for Pasta 900 Line Pasta Cooker

Delivery from 4 to 9 days

BS-9CS2/3

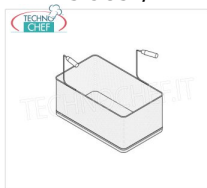


TECHNOCHEF - 2/3 basket for pasta cooker, Mod.9CS2 / 3

Basket 2/3 dim.mm.290x290x200h, for Pasta 900 Line Pasta Cooker

Delivery from 4 to 9 days

BS-9CS1/1

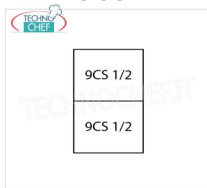


TECHNOCHEF - 1/1 pasta cooker basket, Mod.9CS1 / 1

Basket 1/1 dim.mm.290x490x200h, for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CP2

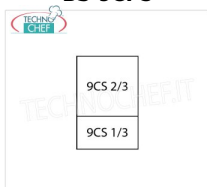


TECHNOCHEF - Set 2 Baskets 1/2 for pasta cooker, Mod.9CP2

Set 2 Baskets 1/2 for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CP5

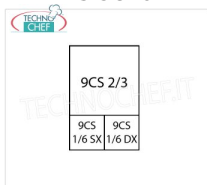


TECHNOCHEF - Set 1 Basket 2/3 + 1 Basket 1/3 for pasta cooker, Mod.9CP5

Set 1 Basket 2/3 + 1 Basket 1/3 for Pasta Cooker Line 900

Delivery from 4 to 9 days

BS-9CP6

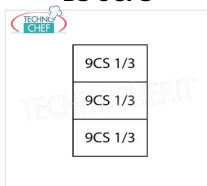


Delivery from 4 to 9 days

TECHNOCHEF - Set 1 Basket 2/3 + 2 Baskets 1/6 for pasta cooker, Mod.9CP6

Set 1 Basket 2/3 + 2 Baskets 1/6 for Pasta Cooker Line 900

BS-9CP3

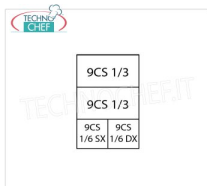


Delivery from 4 to 9 days

TECHNOCHEF - Set 3 Baskets 1/3 for pasta cooker, Mod.9CP3

Set 3 Baskets 1/3 for Pasta Cooker Line 900

BS-9CP7

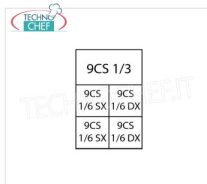


Delivery from 4 to 9 days

TECHNOCHEF - Set 2 Baskets 1/3 + 2 Baskets 1/6 for pasta cooker, Mod.9CP7

Set 2 Baskets 1/3 + 2 Baskets 1/6 for Pasta Cooker Line 900

BS-9CP8

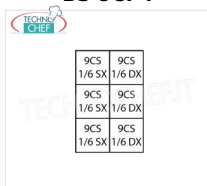


Delivery from 4 to 9 days

TECHNOCHEF - Set 1 Basket 1/3 + 4 Baskets 1/6 for pasta cooker, Mod. 9CP8

Set 1 Basket 1/3 + 4 Baskets 1/6 for Pasta Cooker Line 900

BS-9CP4








Delivery from 4 to 9 days

TECHNOCHEF - Set 6 Baskets 1/6 for pasta cooker, Mod.9CP4

Set 6 Baskets 1/6 for Pasta Cooker Line 900



	L	40 + 40
	mm	308 x 510 x 295 h (x2)
	kW	24 (12 + 12)
TOT	kcal/h	20 640
	Btu/h	81 888
	G30/G31	kg/h 2.03 (1.02 + 1.02)
	G20	m³/h 2.75 (1.38 + 1.38)
	G25	m³/h 3.21 (1.60 + 1.60)
	Kg	94



