

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9BR12/I+RM	Tilting gas bratt pan, BERTOS, MAXIMA 900 line, MAXI- 120 series, with 120 liter stainless steel bowl, motorized tipping, thermal power Kw.30, weight 230 Kg, dim.mm.1200x900x900h	

PROFESSIONAL DESCRIPTION

GAS TILTING BRAT PAN, MAXIMA 900 Line, MAXI-120 Series, 120 liter capacity, Version with motorized tipping:

- internal and external construction completely in stainless steel, external parts with Scotch Brite finish;
- lid fixed on a self-balancing hinge in AISI 304 stainless steel, with very thick handle in AISI 304 stainless steel;
- cooking tank with AISI 304 stainless steel walls, thickness 20/10, with non-stick ceramic microsphere finish and completely rounded corners;
- radiant tank bottom in 10 mm thick steel, externally welded;
- dispensing tap with large flow neck placed on the surface;
- **uniform heating of the bottom with stainless steel burners** with multiple flame branches, with thermocouple safety valve and protected pilot flame;
- piezoelectric ignition with rubber protection;
- control with highly precise thermostatic valve with temperature regulation from 100 °C to 300 °C;
- tank dimensions 1,100 x 590 x 225 h mm;
- **the bratt pans allow different types of cooking**: you can braise, fry, grill and cook directly on the bottom of the tank and thanks to the high thickness of the latter, the temperature is spread evenly over the entire surface, guaranteeing homogeneous cooking and savings energetic;
- o 24 month warranty.

Supplied :

- electric ignition,
- $\circ \ \ \text{motorized tipping}.$

CE mark Made in Italy

TECHNICAL CARD

net weight (Kg)	230
breadth (mm)	1200
depth (mm)	900
height (mm)	900



