



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

BERTO'S GAS GRIDDLE WITH SMOOTH COMPOUND PLATE, MAXIMA 900 line, STAINLESS STEEL TOP module dim. mm 796x667:

- Worktop and front panels in **AISI 304 stainless steel**.
- Large surface flame **tubular burners** for greater uniformity of heat distribution.
- **Thermostatically controlled valve 60 °C - 300 °C** for precise and safe regulation.
- **Pilot flame and thermocouple safety valve**.
- **Piezoelectric ignition** with rubber protection.
- **Smooth, high-thickness, full-size plate** with flush splashguard.
- Two-component cooking plate that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with a polished finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- **Two zones with separate controls** for independent and optimal temperature regulation.
- Particularly suitable for delicate cooking.
- **Slightly inclined cooking surface** with large drain hole and conveyor in a special container.
- Large compartment completely in steel.
- **cooking area 796x667 mm**
- **24 month warranty.**

CE MARK
MADE IN ITALY

TECHNICAL CARD

Thermal input (Kw)	20
net weight (Kg)	122
gross weight (Kg)	132
breadth (mm)	800
depth (mm)	900
height (mm)	900

AVAILABLE MODELS

BS-G9FL8M-2/CPD**GAS GRIDDLE with SMOOTH compound PLATE,
Mod. G9FL8M-2/CPD**

GAS GRIDDLE with SMOOTH PLATE, BERTO'S MAXIMA
900 line, TOP module with 796X667 mm COOKING
AREA, thermal power Kw. 20, weight 122 kg,
dim.mm.800x900x900h

**MAXIMA 900**

cm² 5.300 (mm 796 x 667)



kW 20



kcal/h 17.197



Btu/h 68.243



G30/G31 kg/h 1.58



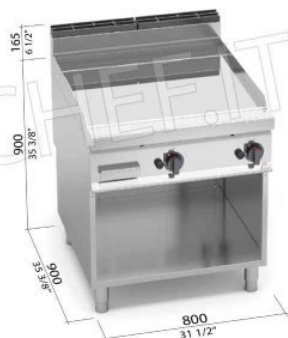
G20 m³/h 2.12



G25 m³/h 2.46



Kg 122

**MAXIMA 900**