



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G9F6+T</b>	GAS STOVE 6 BURNERS on GAS OVEN, BERTOS MAXIMA 900 line, HIGH POWER series, total heat output. Kw.65.5, Weight 226 Kg, dim.mm.1200x900x900h	

#### PROFESSIONAL DESCRIPTION

##### **GAS COOKER with 6 BURNERS on GAS OVEN, 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 + 2 x 7 Kw + 3 x 12 Kw** ;
- **thermocouple safety valve** and **protected pilot flame** ;
- trays pressed in AISI 304 stainless steel.
- **the high energy efficiency** allows gas savings of at least 30% per year compared to traditional burners;
- **gas oven** with flame burner positioned under the enamelled hearth and thermostat adjustable from 160 to 280 °C.;
- **oven power Kw 12.00** ;
- **capacity 4 trays measuring 1051x530 mm** ;
- **oven chamber in AISI 430**, with 4-level supports and pressed and ribbed stainless steel inner door;
- internal fireplace in stainless steel and burner support in AISI 430 stainless steel;
- high-resistance handle in AISI 304 stainless steel, thickness 20/10;
- **2 year warranty** .

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

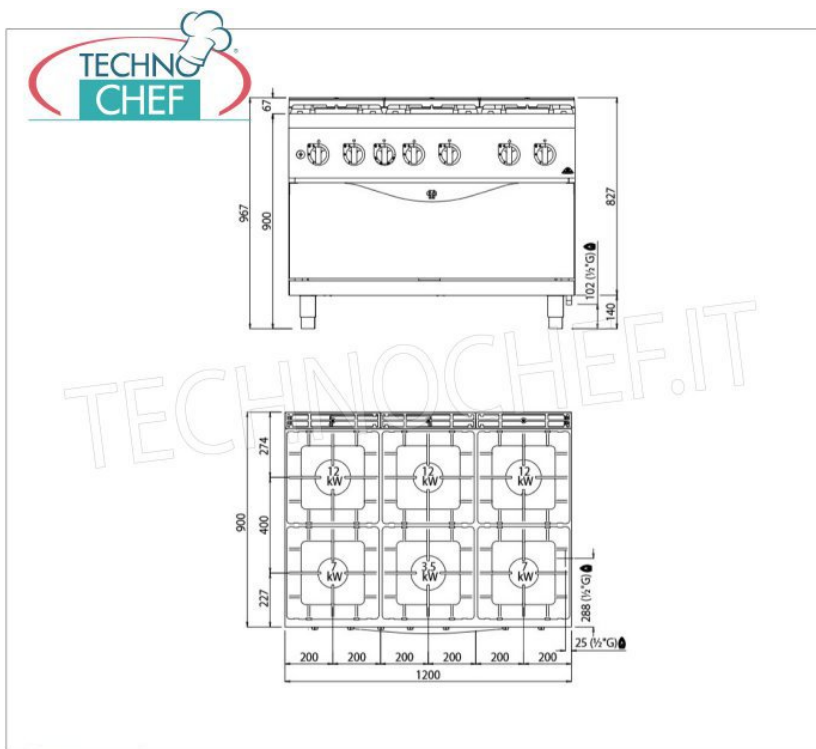
#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	65,5
<b>net weight (Kg)</b>	226

breadth (mm) 1200

depth (mm) 900

height (mm) 900



## 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.