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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G9CP40</b>	GAS PASTA COOKER on MOBILE, BERTOS, MAXIMA 900 line, 1 well of 40 litres, thermal power Kw.12,00, Weight 54 Kg, dim.mm.400x900x900h	

**PROFESSIONAL DESCRIPTION**

**GAS PASTA COOKER on MOBILE, MAXIMA 900 line, 1 BOWL capacity 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 tank 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;
- **2 year warranty** .

**NB** : Baskets not supplied. They must be chosen based on individual needs.

**CE mark**

**Made in Italy**

**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	12,00
<b>net weight (Kg)</b>	54
<b>breadth (mm)</b>	400
<b>depth (mm)</b>	900
<b>height (mm)</b>	900

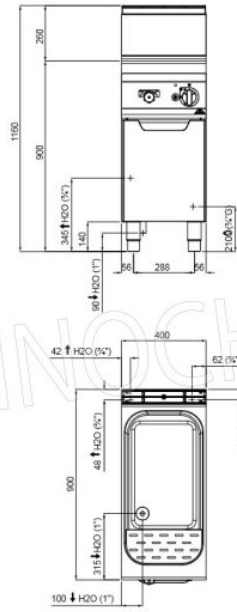


<b>9CS 1/3</b>	
9CS 1/6 SX	9CS 1/6 DX
9CS 1/6 SX	9CS 1/6 DX



	<b>L</b>	40
	<b>mm</b>	308 x 510 x 295 h
	<b>kW</b>	12
	<b>kcal/h</b>	10.320
	<b>BTU/h</b>	40.944
	<b>G30/G31</b>	kg/h 1,02
	<b>G20</b>	m <sup>3</sup> /h 1,38
	<b>G25</b>	m <sup>3</sup> /h 1,60
	<b>Kg</b>	54





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