



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G7TP+FG	GAS SOLID TOP COOKER on GN 2/1 GAS OVEN, BERTOS, MACROS 700 Line, HIGH POWER Series, total thermal power 17.8 kW, weight 129, dim.mm.800x700x900h	

PROFESSIONAL DESCRIPTION

GAS SOLID TOP COOKER on GN 2/1 GAS OVEN, MACROS 700 Line, HIGH POWER Series :

- **worktop and front and side panels in AISI 304 stainless steel ;**
- **large, thick cast iron plate** with characteristics of **high resistance** and **heat distribution in differentiated thermal zones** : maximum temperature in the center and decreasing towards the edges;
- **5 kW central burners with optimized combustion** , operated by a valved tap with safety thermocouple and pilot light;
- **piezoelectric ignition** with silicone protection and combustion chamber lining in vermiculite, a high-performance insulating material;
- **static gas oven equipped with pilot flame** entirely **made of stainless steel** , with **4-level supports for grids and GN 2/1 trays (mm530x650)** ;
- **oven burner with self-stabilised flame** and **thermostat adjustable from 160 to 280 °C** ;
- molded door front without gasket for greater insulation and cleaning;
- door and inner door pressed in AISI 304 stainless steel;
- high-resistance door handle in 20/10 thick AISI 304 steel;
- adjustable feet ;
- **2 year warranty** .

Supplied:

- Piezoelectric oven ignition
- 1 anti-tipping oven rack

CE mark
Made in Italy

TECHNICAL CARD

Thermal input (Kw) 17,8

net weight (Kg)	129
gross weight (Kg)	139
breadth (mm)	800
depth (mm)	700
height (mm)	900



macros 700

high power



HIGH POWER

10 kW
770 x 580 mm



FG

GN 2/1

530 x 650 mm x 4 pos.

con FIAMMA PILOTA
with PILOT FLAME
avec VEILLEUSE
mic ZUNDFLAMME



macros 700

high power

	n.	2
	kW	5
	kcal/h	8.600
	Btu/h	34.120
	GN	2/1
	mm	530 x 650 x 4 pos.
	kW	7,8
	kcal/h	6.708
TOT.	Btu/h	26.614
	kW	17,8
	kcal/h	15.308
TOT.	Btu/h	60.734
	G30/G31	kg/h 1,4
	G20	m³/h 1,88
	G25	m³/h 2,19



