

## TECNOSERVICE'21 srl

by Tinti Sergio Via Carlo Pisacane, 134 61032 Fano (PU) Italy P.IVA ITO200411413 Tel. +39 0721 805911 FAX +39 0721 809794 e-mail: staff@technochef.it www.technochef.it www.technochef.eu

Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-G9BR8/I	Tilting gas bratt pan, BERTOS, MAXIMA 900 line, MAXI-80 series, with 80 liter stainless steel bowl, manual tipping, thermal power Kw.20, weight 147 Kg, dim.mm.800x900x900h	

## PROFESSIONAL DESCRIPTION

## GAS TILTING BRAT PAN, MAXIMA 900 Line, MAXI-80 Series, 80 liter capacity, version with Manual Tilting:

- o 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 walls in 20/10 thick AISI 304 stainless steel, 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.
- handwheel for lifting the bowl with retractable handle;
- 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 to 300 °C;
- tank dimensions mm 710 x 590 x 225 h;
- **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;
- 24 month warranty .

## Supplied:

electric ignition.

CE mark Made in Italy

net weight (Kg)	147
breadth (mm)	800
depth (mm)	900
height (mm)	900



