



**TECNOSERVICE'21 srl**

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CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-G7BR8/I</b>	Tilting gas bratt pan, BERTOS, MACROS 700 line, HIGH-TECH MAXI series, with 60 liter stainless steel bowl, manual tipping, thermal power 14.5 kW, weight 117 kg, dim.mm.800x700x900h	

**PROFESSIONAL DESCRIPTION**

**GAS TILTING BRAT PAN , MACROS 700 Line , HIGH-TECH MAXI Series , 60 lt capacity, Manual Tilting version :**

- lid fixed on self-balancing hinge ;
- **cooking tank with bottom and walls in AISI 304 stainless steel** , manually **tiltable up to 80°** , with non-stick ceramic microsphere finish and rounded corners;
- **10 mm thick steel tank bottom** , welded externally, for better thermal conductivity;
- **uniform heating** via burners in direct contact with the bottom;
- **piezoelectric ignition** with silicone protection and pilot burner;
- ideal for moist cooking;
- **thermostatic valve for linear temperature regulation from approximately 100 to 300 °C** via 7-position knob;
- thermoelectric safety;
- tank dimensions mm 575 x 475 x 200 h;
- **the braising pans allow different types of cooking** : you can braise, fry, grill and cook directly on the bottom of the tank;
- thanks to the high thickness of the bottom of the tank, the temperature is spread evenly over the entire surface, ensuring homogeneous cooking and energy saving;
- the rounded shape of the tank, which can be tipped manually, ensures ease of cleaning;
- adjustable feet;
- **24 month warranty** .

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

**TECHNICAL CARD**

<b>Thermal input (Kw)</b>	14,5
<b>net weight (Kg)</b>	117

breadth (mm)	800
depth (mm)	700
height (mm)	900



### MACROS 700

Lt	60
mm	575 x 475 x 200 h
Cm <sup>2</sup>	2.750
W/cm <sup>2</sup>	5,3
<b>kW</b>	<b>14,5</b>
kcal/h	12.470
Btu/h	49.474
<b>TOT.</b>	
G30/G31	kg/h 1,14
G20	m <sup>3</sup> /h 1,53
G25	m <sup>3</sup> /h 1,79

