

**BERTO'S GAS PASTA COOKER MAXIMA 900 LINE WITH
2 40+40 LT. BOWLS ON CABINET BASE DIM.
cm.80x90x90H mod. G9CP80 GAS POWER 24 kW.**

GAS PASTA COOKER 2 BASINS LT. 40+40 BERTO'S MAXIMA 900 LINE ON CABINET BASE - mod. G9CP80



SOLUZIONI FOODSERVICE

Dimensions:

- Width 80 cm
- Depth 90 cm
- Height 90 cm

Technical description:

- Material: Worktop and front panels in AISI 304 stainless steel, interior completely in stainless steel.
- Capacity: 2 tanks with a capacity of 40+40 litres, made of AISI 316 stainless steel.
- Heating system: External heating system that envelops the entire surface of the tubs, ensuring high performance.
- Ignition: Piezoelectric with rubber protection for greater safety.
- Safety: Equipped with pilot flame and thermocouple safety valve.
- Tub design: Molded tubs with rounded edges for ease of cleaning.

Additional functions:

- Water circulation guaranteed by a perforated bottom that distances the baskets 10 cm from the bottom.
- Large diameter overflow for the elimination of starches during cooking.
- Removable support surface, with wire drainer function.
- Adjustable spout for water flow, with control on the dashboard.
- Ball valve, with heat-insulating handle to avoid burns.

Temperature regulation:

- Separate controls for the two tubs, allowing independent temperature regulation.

Distinctive Features:

- Constructed with high quality materials to ensure strength and durability.
- Ergonomic and practical design, ideal for intensive professional use in industrial kitchens.