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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Thermal input (Kw)	13,8
net weight (Kg)	88
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

GAS GRIDDLE WITH SMOOTH PLATE, MACROS 700 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET :

- worktop and front and side panels in AISI 304 stainless steel ;
- large surface tubular burners with self-stabilised flame for greater uniformity of heat distribution;
- $\circ~$ regulation of the power supplied via continuously operating tap ;
- pilot flame and thermocouple safety valve ;
- piezoelectric ignition with silicone protection,
- maximum temperature over 300°C ;
- smooth satin steel plate with flush splash guard;
- 2 zones with separate controls for independent and optimal temperature regulation ;
- slightly inclined cooking surface with large drain hole and conveyor in a special container;
- cooking area measuring 795 x 500 mm ;
- adjustable feet;
- 2 year warranty .

Accessories/Options :

- smooth spatula for Fry Top
- oval teflon cap
- 2 doors per compartment

CE mark Made in Italy

GAS GRIDDLE with SMOOTH PLATE, BERTOS, MACROS 700 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET with 795x500 mm COOKING AREA, INDEPENDENT CONTROLS, thermal power 13.8 Kw, Weight 88 Kg, dim.mm.800x700x900h



