



TECNOSERVICE'21 srl

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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 1/2 SMOOTH and 1/2 RIBBED 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
- **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 ;**
- **half smooth and half ribbed plate , in satin steel** with flush splash guard;
- **two 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 .**

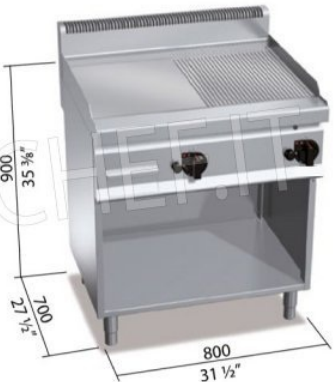
Accessories/Options :

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

CE mark
Made in Italy

CODE	DESCRIPTION	PRICE/DELIVERY
BS-G7FM8M-2	GAS GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTOS, MACROS 700 line, MULTIPAN series, DOUBLE module on OPEN CABINET with 795x500 mm COOKING AREA, INDEPENDENT CONTROLS, thermal power Kw.13.8, Weight 88 Kg, dim.mm.800x700x900h	





cm ²	3.975 (mm 795x500)	
kW	13.8	
TOT.	kcal/h	11.868
	Btu/h	47.086
	G30/G31	kg/h 1.09
	G20	m ³ /h 1.46
	G25	m ³ /h 1.70

