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Services and Technologies for professional catering since 1973



## **TECHNICAL CARD**

Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	109
breadth (mm)	800
depth (mm)	900
height (mm)	900

## **PROFESSIONAL DESCRIPTION**

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET :

- worktop and front and side panels in AISI 304 stainless steel ;
- stainless steel interior;
- · Incoloy stainless steel heating elements placed under the cooking plate;
- thermostatic control and safety thermostat with manual reset;
- temperature regulation from 50 to 270 °C ;
- line indicator and temperature indicator ;
- half smooth and half ribbed plate in high thickness satin steel , full size 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;
- $\circ~$  cooking area measuring 796 x 667 mm ;
- large compartment completely in steel ;
- 2 year warranty

## Accessories/Options :

- smooth spatula for Fry Top
- ridged spatula for Fry Top
- $\circ~$  oval teflon cap
- 2 doors per compartment

CE mark Made in Italy CODE

BS-E9FM8M-2

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTOS, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET with 796x667 mm COOKING AREA, INDEPENDENT CONTROLS, V.400/3+N, Kw. 11.4, weight 109 kg, dim.mm.800x900x900h

DESCRIPTION





PRICE/DELIVERY