

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3 +N
frequency (Hz)	50
net weight (Kg)	71
breadth (mm)	800
depth (mm)	700
height (mm)	290

PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, MACROS 700 line, POWERED MULTIPAN series, DOUBLE TOP module :

- $\circ~$ worktop and front panels in AISI 304 stainless steel ;
- Incoloy steel heating elements placed under the cooking plate;
- half smooth and half ribbed plate , in satin steel with flush splash guard;
- 2 zones with separate controls for independent and optimal temperature regulation;
- thermostatic control and safety thermostat with manual reset;
- $\circ~$ temperature regulation from 50 to 270 °C ;
- $\bullet \ \ \textbf{line indicator} \ \text{and temperature indicator} \ ; \\$
- $\circ \ \ \text{slightly inclined cooking surface with large drain hole and conveyor into a special liquid-tight container} \ ;$
- cooking area measuring 795 x 500 mm ;
- 2 year warranty .

Accessories/Options:

- smooth spatula for Fry Top
- ridged spatula for Fry Top
- oval teflon cap

CE mark Made in Italy

BS-E7FM8BP-2

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTOS, MACROS 700 line, POWERED MULTIPAN series, DOUBLE TOP module with 795x500 mm COOKING AREA, INDEPENDENT CONTROLS, V.400/3+N, Kw.9, 6, weight 71 kg, dim.mm.800x700x290h



