

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)	87
breadth (mm)	800
depth (mm)	700
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, MACROS 700 Line, POWERED MULTIPAN Series, DOUBLE module on OPEN CABINET :

- 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 ;
- line indicator and temperature indicator;
- slightly inclined cooking surface with large drain hole and conveyor into a special liquid-tight container;
- $\circ~$ cooking area measuring 795 x 500 mm ;
- adjustable feet;
- $\circ \ \ \textbf{2 year warranty} \ .$

Accessories/Options :

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

CE mark Made in Italy

BS-E7FM8MP-2

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTOS, MACROS 700 line, POWERED MULTIPAN Series, DOUBLE module on OPEN CABINET with 795x500 mm COOKING AREA, INDEPENDENT CONTROLS, V.400/3+N, Kw .9.6, weight 87 Kg, dim.mm.800x700x900h



