



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

Volts	V 400/3
frequency (Hz)	5060
net weight (Kg)	63
gross weight (Kg)	73
breadth (mm)	400
depth (mm)	900
height (mm)	900

PROFESSIONAL DESCRIPTION

BERTO'S ELECTRIC FRY TOP with SMOOTH COMPOUND PLATE, MAXIMA 900 line, STAINLESS STEEL TOP module dim. mm 396x667:

- Worktop and front panels in **AISI 304 stainless steel**.
- Incoloy stainless steel heating elements placed under the cooking plate.
- **Thermostatic control and safety thermostat** with manual reset.
- **Temperature** adjustment from **50 to 270 °C**.
- **Line indicator light and temperature indicator light**.
- **Smooth, high-thickness, full-size plate** with flush splash guard.
- **Two-component cooking plate** that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with glossy finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- **Slightly inclined cooking surface** with large drain hole and conveyor in a special container.
- Large compartment completely in steel.
- **cooking area 396x667 mm ;**
- **24 month warranty.**

CE MARK
MADE IN ITALY

AVAILABLE MODELS

BS-E9FL4M/CPD**ELECTRIC GRIDDLE with SMOOTH compound PLATE, Mod. E9FL4M/CPD****MAXIMA 900**

cm² 2.640 (mm 396 x 667)



kW 5,7



380-415 V3N~ 50/60 Hz



Kg 63

**MAXIMA 900**