



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



#### TECHNICAL CARD

<b>Volts</b>	V 400/3
<b>frequency (Hz)</b>	5060
<b>Thermal input (Kw)</b>	20
<b>net weight (Kg)</b>	109
<b>gross weight (Kg)</b>	119
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	900
<b>height (mm)</b>	900

#### PROFESSIONAL DESCRIPTION

**BERTO'S ELECTRIC FRY TOP with SMOOTH COMPOUND PLATE, MAXIMA 900 line, STAINLESS STEEL TOP module dim. mm 796x667:**

- 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.**
- Full-size, high-thickness smooth plate with flush splashguard.
- **Two-component cooking plate** that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with a polished finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- **Two zones with separate controls** for independent and optimal temperature regulation.
- Particularly suitable for delicate cooking.
- **Slightly inclined cooking surface** with large drain hole and conveyor in a special container.
- **cooking area 796x667 mm**
- **24 month warranty.**

**CE MARK**  
**MADE IN ITALY**

## AVAILABLE MODELS

### BS-E9FL8M-2/CPD



**ELECTRIC GRIDDLE with SMOOTH compound  
PLATE, Mod. E9FL8M-2/CPD**



MAXIMA 900



cm<sup>2</sup> 5.300 (mm 796 x 667)



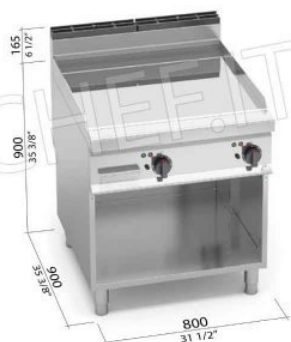
TOT kW 11,4



VOLT 380-415 V3N~ 50/60 Hz



Kg 109



MAXIMA 900

