

**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973

**TECHNICAL CARD**

Thermal input (Kw)	6,9
net weight (Kg)	50
gross weight (Kg)	61
breadth (mm)	400
depth (mm)	714
height (mm)	900

PROFESSIONAL DESCRIPTION

BERTO'S GAS GRIDDLE WITH SMOOTH COMPOUND PLATE, MACROS 700 line, STAINLESS STEEL TOP module dim. mm 393x500:

- Worktop and front panels in **AISI 304 stainless steel**.
- Large surface **tubular burners** with self-stabilised flame for greater uniformity of heat distribution.
- Regulation of the power supplied via thermostated tap.
- **Pilot flame and thermocouple safety valve**.
- Piezoelectric ignition with silicone protection.
- **Maximum temperature** controlled within **280 °C**.
- **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 a polished 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 into a special liquid-tight container.
- Particularly suitable **for delicate cooking**.
- Adjustable feet.
- **cooking area 393x500 mm**
- **24 month warranty**.

CE MARK
MADE IN ITALY

AVAILABLE MODELS

BS-G7FL4M/CPD

**GAS FRY TOP with SMOOTH PLATE, BERTO'S
MACROS 700 line, module with COOKING AREA
mm 393x500, thermal power Kw. 6.9, weight 38
Kg, dim.mm.400x714x290h**

**Macros 700**

	cm²	1.975 (mm 395x500)
	kW	6,9
	kcal/h	5.934
	BTU/h	23.543
	G30/G31	kg/h 0,54
	G20	m³/h 0,73
	G25	m³/h 0,85

**Macros 700**