



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	37
gross weight (Kg)	42
breadth (mm)	400
depth (mm)	714
height (mm)	290

PROFESSIONAL DESCRIPTION

BERTO'S ELECTRIC GRIDDLE with SMOOTH COMPOUND PLATE, MACROS 700 line, STAINLESS STEEL 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.
- **Thermostatic control and safety thermostat** with manual reset.
- Maximum temperature controlled within 280°C.
- **Line indicator light and temperature indicator light**.
- **Smooth, high-thickness, full-size 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 cooking. 'operator.
- **Slightly inclined cooking surface** with large drain hole and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- **cooking area 393x500 mm**
- **24 month warranty**.

CE MARK
MADE IN ITALY

AVAILABLE MODELS

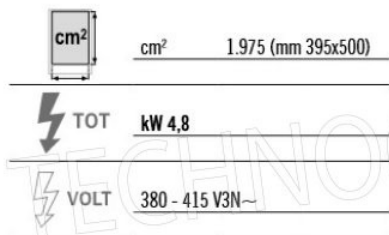
BS-E7FL4BP/CPD



ELECTRIC GRIDDLE with SMOOTH PLATE in
compound, module, Mod. E7FL4BP/CPD



MACROS 700



MACROS 700

