



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

net weight (Kg)	48
gross weight (Kg)	53
breadth (mm)	400
depth (mm)	714
height (mm)	900

PROFESSIONAL DESCRIPTION

BERTO'S ELECTRIC FRY TOP with SMOOTH POLISHED COMPOUND PLATE, MACROS 700 line,

- Worktop and front panels in **AISI 304 stainless steel**.
- **Incoloy steel heating elements** placed under the cooking plate.
- **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 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 cooking. '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-E7FL4MP/CPD

**ELECTRIC GRIDDLE with Smooth PLATE in
POLISHED COMPOUND, Mod. E7FL4MP/CPD**



Macros 700

	cm ²	1.975 (mm 395x500)
	TOT kW	4,8
	VOLT	380 - 415 V3N~



Macros 700

