



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



TECHNICAL CARD

power supply	Trifase
Volts	V 400/3
motor power capacity (Kw)	9,6
net weight (Kg)	87
gross weight (Kg)	97
breadth (mm)	800
depth (mm)	714
height (mm)	900

PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with SMOOTH POLISHED COMPOUND PLATE, Double Controls, MACROS 700 Line,

- Worktop and front panels in **AISI 304 stainless steel**.
- **High THICK two-component cooking plate** that **combines a steel plate, to optimize uniformity**, with an **upper coating in AISI 316 stainless steel with POLISHED finish**, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- **Full-size cooking area 793x500 mm**, with flush splashguard.
- Two cooking zones with separate controls for independent and optimal temperature regulation.
- **Incoloy 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.**
- **Slightly inclined cooking surface** with **large fat drain hole** and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- Adjustable feet
- **24 month warranty.**

CE MARK
MADE IN ITALY

AVAILABLE MODELS

BS-E7FL8MP-2/CPD



ELECTRIC FRY TOP on OPEN CABINET with SMOOTH POLISHED PLATE in Compound, BERTO'S MACROS 700 Line, module with double controls and COOKING AREA measuring 793x500 mm, electric power 9.6 kW, weight 87 kg, dim. mm. 800x714x900h

