

#### TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



#### PROFESSIONAL DESCRIPTION

BERTO'S ELECTRIC FRY TOP with SMOOTH COMPOUND PLATE, MAXIMA 900 line, STAINLESS STEEL TOP module dim. mm 396x667:

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- 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.
- $\circ\,$  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 glossy 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 in a special container.
- Large compartment completely in steel.
- o cooking area 396x667 mm;
- $\circ~$  24 month warranty.

## CE MARK MADE IN ITALY

TECHNICAL CARD	
Volts	V 400/3
frequency (Hz)	5060
net weight (Kg)	63
gross weight (Kg)	73
breadth (mm)	400
depth (mm)	900
height (mm)	900

### **AVAILABLE MODELS**

## BS-E9FL4M/CPD



# ELECTRIC GRIDDLE with SMOOTH compound PLATE, Mod. E9FL4M/CPD

ELECTRIC GRIDDLE with SMOOTH PLATE, BERTO'S MAXIMA 900 line, TOP module with 396x667 mm COOKING AREA, electric power Kw. 5.7, weight 66 kg, dim.mm.400x900x900h



