



TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



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

TECHNICAL CARD

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

AVAILABLE MODELS

BS-G7FL4M/CPD**GAS GRIDDLE with SMOOTH compound PLATE,
Mod. G7FL4M/CPD**

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

**Macros 700**

	cm²	1.975 (mm 395x500)
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	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**