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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 module dim. mm 793x500:

- 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 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 the operator.
- Two cooking zones with separate controls for independent and optimal temperature regulation.
- Slightly inclined cooking surface with large drain hole and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- Adjustable feet.

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- cooking area 793x500 mm
- 24 month warranty.

CE MARK MADE IN ITALY

TECHNICAL CARD	
Thermal input (Kw)	13,8
net weight (Kg)	70
gross weight (Kg)	83
breadth (mm)	800
depth (mm)	714
height (mm)	290
AVAILABLE MODELS	

BS-G7FL8B-2/CPD



GAS GRIDDLE with SMOOTH compound PLATE, Mod. G7FL8B-2/CPD GAS GRIDDLE with SMOOTH PLATE, BERTO'S MACROS 700 line, module with 793x500 mm COOKING AREA, thermal power Kw. 13.8, weight 70 kg, dim.mm.800x714x290h



