

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
BS-E9FM8M-2	ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, BERTOS, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET with 796x667 mm COOKING AREA, INDEPENDENT CONTROLS, V.400/3+N, Kw. 11.4, weight 109 kg, dim.mm.800x900x900h	

PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with 1/2 SMOOTH and 1/2 RIBBED PLATE, MAXIMA 900 Line, MULTIPAN Series, DOUBLE module on OPEN CABINET:

- worktop and front and side panels in AISI 304 stainless steel;
- o stainless steel interior;
- Incoloy stainless steel heating elements placed under the cooking plate;
- $\ \, \bullet \ \, \text{thermostatic control} \, \, \text{and} \, \, \text{safety thermostat} \, \, \text{with manual reset;} \\$
- $\circ~$ temperature regulation from 50 to 270 °C ;
- line indicator and temperature indicator;
- $\circ \ \ \text{half smooth and } \textbf{half ribbed plate} \ \text{in } \textbf{high thickness satin steel} \ \text{, full size with flush splash guard;} \\$
- $\ \, \bullet \ \, \text{ {\it two zones with separate controls}} \ \, \text{for independent and optimal temperature regulation;} \\$
- $\circ~$ slightly inclined cooking surface with large drain hole and conveyor in a special container;
- cooking area measuring 796 x 667 mm;
- large compartment completely in steel;
- \circ 2 year warranty .

Accessories/Options:

- smooth spatula for Fry Top
- $\circ\$ ridged spatula for Fry Top
- o oval teflon cap
- $\circ \ \ \text{2 doors per compartment}$

CE mark Made in Italy

TECHNICAL CARD

Volts V 400/3 +N

frequency (Hz)	50
net weight (Kg)	109
breadth (mm)	800
depth (mm)	900
height (mm)	900



