

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 796x667:

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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.
- $\circ\,$ Temperature adjustment from 50 to 270 °C.
- Line indicator light and temperature indicator light.
- $\circ~$ Full-size, high-thickness smooth 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.
- Two zones with separate controls for independent and optimal temperature regulation.
- Particularly suitable for delicate cooking.
- Slightly inclined cooking surface with large drain hole and conveyor in a special container.
- o cooking area 796x667 mm
- 24 month warranty.

CE MARK MADE IN ITALY

TECHNICAL CARD	
Volts	V 400/3
frequency (Hz)	5060
Thermal input (Kw)	20
net weight (Kg)	109
gross weight (Kg)	119
breadth (mm)	800
depth (mm)	900
height (mm)	900

AVAILABLE MODELS

BS-E9FL8M-2/CPD



ELECTRIC GRIDDLE with SMOOTH compound

PLATE, Mod. E9FL8M-2/CPD
ELECTRIC GRIDDLE with SMOOTH PLATE, BERTO'S
MAXIMA 900 line, TOP module with 796X667 mm
COOKING AREA, electric power Kw. 11.4, weight 109 kg,
dim.mm.800x900x900h



