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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

BERTO'S ELECTRIC GRIDDLE with SMOOTH COMPOUND PLATE, MACROS 700 line, STAINLESS STEEL 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.

- \circ $\;$ Regulation of the power supplied via thermostated tap.
- Pilot flame and thermocouple safety valve .
- $\circ\;$ Piezoelectric ignition with silicone protection.
- Thermostatic control and safety thermostat with manual reset.
- $\circ~$ Maximum temperature controlled within 280°C .
- Line indicator light and temperature indicator light.
- 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 cooking. 'operator.
- Slightly inclined cooking surface with large drain hole and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- cooking area 393x500 mm
- 24 month warranty.

CE MARK MADE IN ITALY

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TECHNICAL CARD	
net weight (Kg)	37
gross weight (Kg)	42
breadth (mm)	400
depth (mm)	714
height (mm)	290
AVAILABLE MODELS	

BS-E7FL4BP/CPD



ELECTRIC GRIDDLE with SMOOTH PLATE in compound, module, Mod. E7FL4BP/CPD ELECTRIC GRIDDLE with SMOOTH compound PLATE, BERTO'S MACROS 700 line, module with 393x500 mm COOKING AREA, electric power Kw. 4.8, weight 37 kg, dim.mm.400x714x290h



