

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

ELECTRIC GRIDDLE with SMOOTH POLISHED COMPOUND PLATE, Double Controls, MACROS 700 Line,

- Worktop and front panels in AISI 304 stainless steel.
- High THICK two-component cooking plate that combines a steel plate, to optimize uniformity, with an upper coating in AISI 316 stainless steel with POLISHED finish, for excellent cleaning and a low level of radiation, resulting in greater comfort for the operator.
- Full-size cooking area 793x500 mm, with flush splashguard.
- Two cooking zones with separate controls for independent and optimal temperature regulation.
- Incoloy 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.
- Slightly inclined cooking surface with large fat drain hole and conveyor into a special liquid-tight container.
- Particularly suitable for delicate cooking.
- Adjustable feet
- \circ 24 month warranty.

CE MARK

MADE IN ITALY	
TECHNICAL CARD	
power supply	Trifase
Volts	V 400/3
motor power capacity (Kw)	9,6
net weight (Kg)	87
gross weight (Kg)	97
breadth (mm)	800
depth (mm)	714
height (mm)	900

AVAILABLE MODELS

BS-E7FL8MP-2/CPD



PLECTRIC GRIDDLE with SMOOTH POLISHED PLATE in Compound, Mod. E7FL8MP-2/CPD ELECTRIC GRIDDLE on OPEN CABINET with SMOOTH POLISHED COMPOUND PLATE, BERTO'S MACROS 700 inc. modulo with double controls and 703/E00 mm line, module with double controls and 793x500 mm COOKING AREA, electric power Kw. 9.6, weight 87 kg, dim.mm.800x714x900h



