

**BERTO'S 6 BURNERS GAS COOKER MACROS 700 LINE
ON STATIC GAS OVEN GN 2/1 AND OPEN COMPARTMENT
DIM.**

cm.120x70x90H



vedi prodotto online

CODICE: **18706000**
MARCA: **BERTO'S**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 120 cm
- Depth 70 cm
- Height 90 cm

General Features:

- Material: Worktop and front panels made of AISI 304 stainless steel for maximum corrosion resistance and durability.
- Burners: 6 nickel-plated cast iron burners, guaranteed for life, with single and double crown technology for high and optimal power. Each burner is equipped with a valved tap with safety thermocouple and pilot light for precise and safe control.
- Grids: Sturdy and durable cast iron grids for stable pan support.
- Maintenance: Removable trays for easy cleaning and to maintain high hygiene standards.

Static Gas Oven Features:

- Structure: Entirely in stainless steel to ensure sturdiness and ease of cleaning. The oven is equipped with 4-level supports to accommodate 2/1 GN grids and trays.
- Cooking System: Burner with self-stabilizing flame for uniform heat distribution and adjustable thermostat from 160°C to 280°C for maximum cooking versatility.
- Front Design: Molded door without gasket to improve thermal insulation and facilitate cleaning. The door and counter door are made of AISI 304 stainless steel, with a high-resistance handle in AISI 304 steel, thickness 20/10.
- Additional functions: Piezoelectric ignition of the oven and provision of an anti-tip grill.

Other Features:

- Feet: Adjustable to suit different installation needs.

This professional gas cooker from the Macros 700 line by Berto's combines high performance, robustness and ease of maintenance, ideal for professional kitchens in restaurants and hotels.