

**4-ZONE INDUCTION COOKER BERTO'S MACROS 700 LINE
ON OPEN BASE DIM. cm.80x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 80 cm
- Depth 70 cm
- Height 90 cm

Building materials:

- Worktop and front panels made of AISI 304 stainless steel, known for its resistance to corrosion and ease of cleaning.
- 6mm thick glass ceramic hob, ensuring a smooth, durable and easy to maintain surface.

Energy efficiency:

- The induction system activates the heating of the cooking zone only when the pan is in contact with the surface, maximising energy savings.
- The heating zone automatically adjusts to the diameter of the pan, avoiding energy waste.

Security Features:

- Automatic shutdown when the pan is removed from the hob, reducing the risk of overheating or accidents.

Control and regulation:

- The temperature is adjustable via a potentiometer which allows precise control.
- Digital indicators on the hob show the set power level, variable from 1 to 9 for optimal cooking management.

Structure and design:

- Sturdy handle in AISI 304 steel with a thickness of 20/10, designed to guarantee long life and resistance.
- Adjustable feet to adapt the height of the equipment to the needs of the working environment.

Open base for easy access and organization of the space underneath.

Ideal product for professional kitchens that require efficiency, safety and ease of maintenance.