

**GAS GRIDDLE WITH SMOOTH COMPOUND PLATE BERTO'S
MACROS 700 LINE ON OPEN BASE DIM.
cm.80x70x90H**

Gas Fry-Top with Smooth Compound Plate BertO's Macros 700 Line on Open Base - mod. G7FL8M-2/CPD



SOLUZIONI FOODSERVICE

Dimensions:

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

Technical description:

Materials:

- Worktop, front and side panels: AISI 304 stainless steel, resistant and easy to clean.
- Two-component cooking plate: Made of a high-thickness steel plate for uniform heat distribution and an upper coating in AISI 316 stainless steel with a polished finish for ease of cleaning and operating comfort.

Main features:

- Tubular burners with self-stabilizing flame: Large surface for even heat distribution.
- Adjustable power: Thermostatic tap for precise temperature control up to 280°C.
- Piezo ignition: With silicone protection for longer life.
- Safety: Equipped with pilot flame and thermocouple safety valve.
- Sloped cooking surface: Promotes the drainage of liquids with a large drain hole.
- Two independent cooking zones: Separate controls for optimal temperature regulation in each zone, ideal for delicate cooking.
- Adjustable feet: To adapt to any worktop or environment.

Operational benefits:

- Uniform heat distribution thanks to the steel plate.
- Easy to clean: The polished stainless steel finish reduces radiation and makes the plate easy to maintain.
- Operator comfort: The design reduces heat transmission to the surrounding environment.
- Efficient drainage system: Collection of liquids in watertight containers.

Ideal for professional kitchens that require precision and uniformity when cooking delicate foods.