

**ELECTRIC GRIDDLE WITH SMOOTH COMPOUND PLATE BERTO'S
MACROS 700 LINE ON OPEN BASE DIM.
cm.40x70x90H**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 40 cm
- Depth 70 cm
- Height 90 cm

Structure and Materials:

- Worktop and front panels in AISI 304 stainless steel, resistant and high quality.
- High thickness cooking plate with two-component coating: a steel plate for excellent heat uniformity and a top coating in AISI 316 stainless steel with a polished finish for easy cleaning and reduced radiation.

Heating Features:

- Large surface tubular burners with self-stabilizing flame for uniform heat distribution.
- Power regulation via thermostatic tap with piezoelectric ignition and silicone protection.
- Maximum controlled temperature up to 280 °C.
- Pilot flame and thermocouple safety valve to ensure safety and reliability.

Cooking Plate Design:

- Smooth full-size plate with flush splash guard, ideal for gentle, even cooking.
- Slightly sloped cooking surface with large drain hole and drip chute into liquid-tight container for easy collection and management of residues.

Regulation and Stability:

- Adjustable feet for adequate stability and adaptation to different work surfaces.

Usage:

Particularly suitable for delicate cooking, thanks to its cooking surface which guarantees uniform heat distribution and optimal waste management.

This fry-top represents a professional and versatile solution for the commercial kitchen, combining efficiency, safety and ease of maintenance.