

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



vedi prodotto online



SOLUZIONI FOODSERVICE

Dimensions:

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

Technical features:

- Structure: Open base with worktop and front panels in AISI 304 stainless steel, resistant and easy to clean.
- Cooking Plate: Made of satin steel, smooth and equipped with a flush splash guard.
- Resistances: Incoloy steel, positioned under the plate for uniform heat distribution.
- Control and Security:
 - Thermostat with temperature regulation from 50 to 270 °C.
 - Manual reset safety thermostat.
 - Line and temperature reaching lights to monitor the operating status.
- Cooking Zone: Two independent zones with separate controls for optimal and independent temperature regulation.
- Cooking Surface: Slightly sloped with large drain hole and drip tray to facilitate collection of grease and liquids.
- Feet: Adjustable to ensure stability on uneven surfaces.

This fry-top is ideal for professional cooking, offering temperature precision and ease of maintenance thanks to its robust construction and high-quality components.