

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

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SOLUZIONI FOODSERVICE

Dimensions:

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

The electric fry-top from the Macros 700 line by Berto's is designed to guarantee high cooking performance and durability, ideal for professional use in restaurant, bar and catering kitchens.

Main features:

- Structure: Worktop and front panels made of AISI 304 stainless steel, ensuring resistance to corrosion and optimal hygiene.
- Heating elements: In Incoloy steel, positioned under the cooking plate for uniform heat distribution.
- Control: Precise thermostatic control system, with manual reset safety thermostat.
- Temperature range: Adjustable from 50°C to 270°C, to suit different types of cooking.
- Indicators: Line light and temperature reached light, for easy monitoring of operating status.

Cooking plate:

- Type: Satin-finish steel ribbed plate, ideal for cooking meat, fish and vegetables, with a grilled effect.
- Design: Slightly sloped surface with large drain hole, featuring a conveyor that directs liquids into a special sealed container.

Additional features:

- Flush-mounted splash guard: Prevents splashes and spills while cooking.
- Adjustable feet: The open base version includes adjustable feet to ensure stability on any surface.

Ideal for: Those looking for a compact, efficient and versatile fry-top, with quality finishes for intensive use in professional environments.