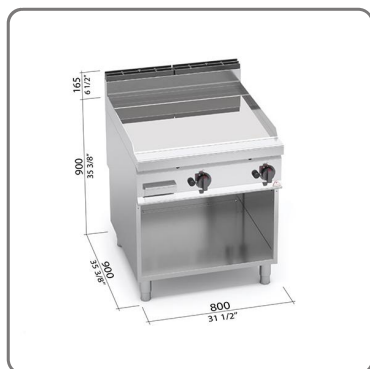


**GAS GRIDDLE WITH SMOOTH COMPOUND PLATE BERTO'S
MAXIMA 900 LINE ON OPEN BASE DIM.
cm.80x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

The Berto's Maxima 900 line gas fry-top represents a high-quality solution for professional cooking, designed to guarantee excellent performance and durability over time.

Structure:

- Worktop and front panels made of AISI 304 stainless steel, resistant to corrosion and easy to clean, ideal for the professional kitchen environment.

Heating system:

- Large-surface tubular burners that ensure uniform heat distribution across the entire plate, guaranteeing uniform cooking even on large surfaces.
- Thermostatic valve with precise temperature regulation from 60°C to 300°C, for optimal control during the different cooking phases.

Security features:

- Equipped with pilot flame and thermocouple safety valve to prevent any risks.
- Piezo ignition with rubber protection, easy and safe to use even in intense working conditions.

Cooking plate:

- Smooth plate of high thickness made of two-component compound, composed of:
A steel base for optimal heat distribution.
A top coating in AISI 316 stainless steel with a polished finish, which facilitates cleaning and reduces radiation, increasing comfort for the operator.
- Equipped with two independent cooking zones, with separate controls to adjust the temperatures individually, particularly suitable for delicate cooking.

Functional design:

- Slightly inclined cooking surface to aid the drainage of liquids.
- Large drain hole with integrated conveyor that directs waste into a dedicated container, making cleaning easier and keeping the work area tidy.

This Fry-Top is ideal for professional kitchens that require reliability, precision and versatility, guaranteeing excellent performance even in the most demanding work situations.