

**GAS GRIDDLE WITH RIBBED PLATE BERTO'S MAXIMA
900 LINE ON OPEN BASE DIM. cm.40x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

The Berto's Linea Maxima 900 gas fry-top is a high-quality product, designed to guarantee excellent performance in professional cooking. Ideal for industrial kitchens and restaurants, it has the following technical characteristics:

- Construction material:

Worktop and front panels made of AISI 304 stainless steel, synonymous with strength and resistance to corrosion. The interior is also completely in stainless steel, ensuring durability and hygiene.

- Heating system:

Equipped with tubular burners with extended flame, it ensures optimal heat distribution across the entire surface of the plate.

- Power control:

Power regulation is continuous, thanks to a tap that allows precise modulation of the heat.

- Safety:

It features a pilot light and thermocouple safety valve for maximum protection during use.

- Ignition:

Piezo ignition system with rubber protection, which facilitates starting and protects the components.

- High temperatures:

The plate reaches temperatures above 300°C, perfect for quick and even cooking.

- Cooking plate:

Made of high-thickness satin-finish steel, ribbed and full-size, with integrated splash guard, it guarantees resistance and makes cleaning easier.

- Functional design:

The cooking surface is slightly inclined, equipped with a large drain hole to facilitate the collection of fats, conveyed into a dedicated container.

- Open base:

Includes a large stainless steel compartment, useful for storing tools or equipment, keeping the work area organized.

Perfect for those looking for reliability, durability and high performance in a professional fry-top.