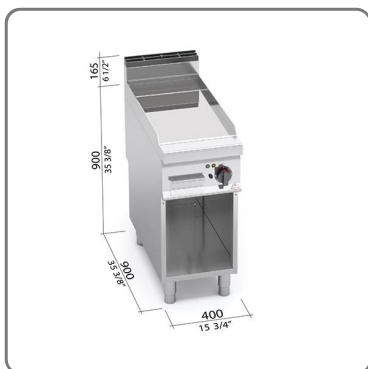


**ELECTRIC GRIDDLE WITH SMOOTH COMPOUND PLATE BERTO'S
MAXIMA 900 LINE ON OPEN BASE DIM.
cm.40x90x90H**



SOLUZIONI FOODSERVICE

Dimensions:

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

Technical description

- Construction:
 - Worktop and front panels in AISI 304 stainless steel.
 - Two-component cooking plate: steel for uniformity and upper coating in AISI 316 stainless steel with polished finish for easy cleaning and reduced radiation.
- Resistances: Incoloy stainless steel placed under the cooking plate.
- Control and Security:
 - Thermostatic control.
 - Manual reset safety thermostat.
 - Temperature regulation from 50 to 270 °C.
 - Line indicator light and temperature reached indicator light.
- Plate Design:
 - Smooth, high-thickness, full-size plate with flush splash guard.
 - Slightly inclined cooking surface with large drain hole and conveyor into dedicated container.
- Base: Large compartment made entirely of steel.

This fry-top combines robustness and practicality, ideal for intensive use in professional environments. The quality of the materials and the innovative design ensure excellent performance and excellent ease of maintenance.