SOLUZIONIFOODSERVICE

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

Electric Fry-Top with Smooth Compound Plate Bertò's Linea Maxima 900 on Open Base – mod. E9FL4M/CPD







S O L U Z I O N I F O O D S E R V I C E

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.

