

**ELECTRIC GRIDDLE WITH RIBBED PLATE BERTO'S MAXIMA
900 LINE ON OPEN BASE DIM. cm.
80x90x90H**

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SOLUZIONI FOODSERVICE

Dimensions:

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

Technical Description:

Construction Material:

- Worktop and front panels in AISI 304 stainless steel, renowned for its corrosion resistance and durability.
- Interior completely in stainless steel to ensure maximum hygiene and ease of cleaning.

Heating System:

- Incoloy stainless steel heating elements positioned under the cooking plate for uniform heat distribution and longer life.

Temperature Control:

- Adjustable thermostat with temperature range from 50 to 270 °C, ideal for a wide range of culinary preparations.
- Equipped with a manual reset safety thermostat to prevent overheating and ensure maximum safety during use.
- Indicator lights: line light and temperature reached light to monitor the status of the device intuitively.

Cooking Plate:

- Full-size, high-thickness satin-finish steel ribbed plate with flush splash guard to protect the surrounding area from oil splashes and food residues.
- Slightly inclined surface to facilitate the drainage of grease, equipped with a large drain hole for the rapid disposal of liquids.
- Two independent cooking zones with separate controls for optimal temperature regulation according to needs.

Structure and Design:

- Lower compartment completely in stainless steel for maximum strength and practicality.
- Open base for easy access and storage of kitchen equipment or accessories.

Ideal for professional kitchens, this fry-top guarantees excellent performance, safety and practicality, and is perfect for cooking meat, fish and vegetables quickly and efficiently.