

5900







GRILLING IS A NATURAL WAY TO COOK

- . Available in bench version or with cabinet
- . Mechanical or electronic controls
- . Accurate power regulation
- . Temperatures up to 400 °C







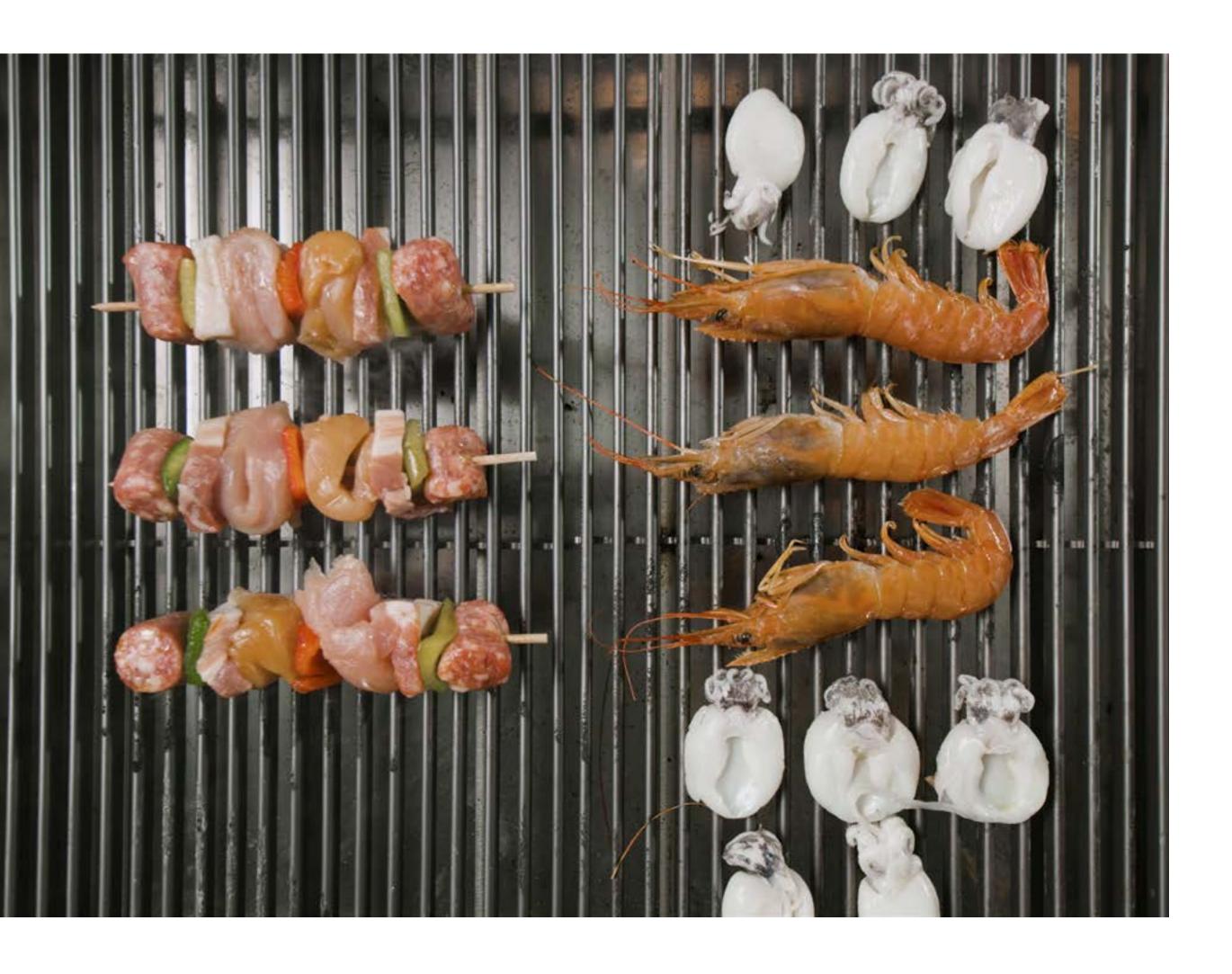
THE OPTION YOU CANNOT DO WITHOUT

- . Precise CONTROL of parameters
- . Regulates the heating element POWER
- . If the heating element is raised, it SAFELY shuts off the heating.





WIDE GRID



WIDE GRID WITH TWO INDEPENDENT COOKING ZONES

Built with a special armoured heating element and a specific type of steel for direct contact with food.

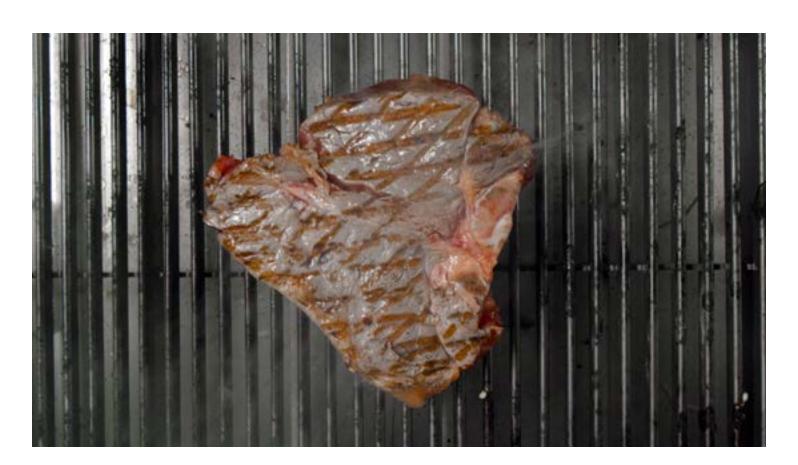




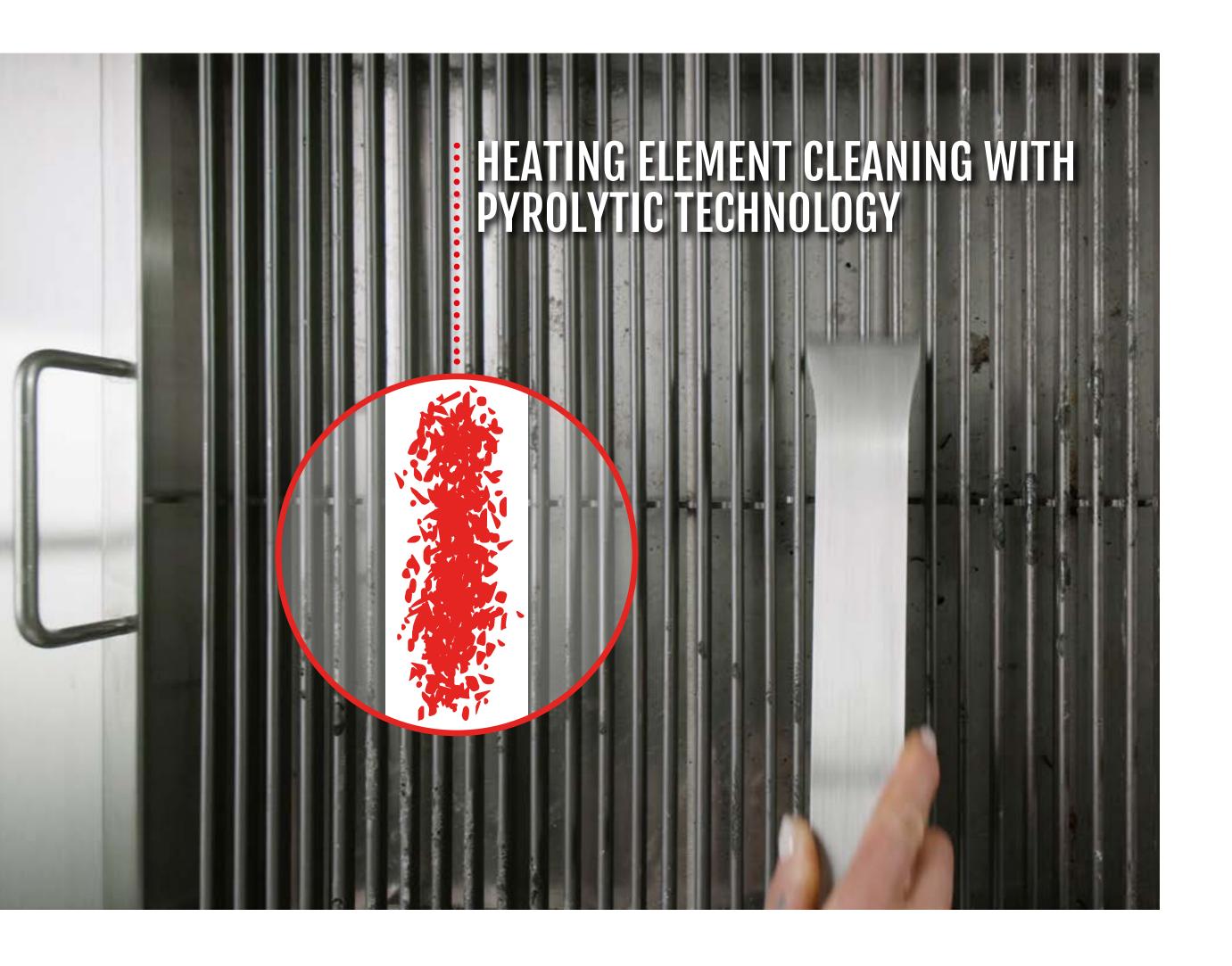


HEALTHY COOKING WITHOUT FLAMES

The water in the tank below the hob helps reduce fumes and aids collecting the fats.

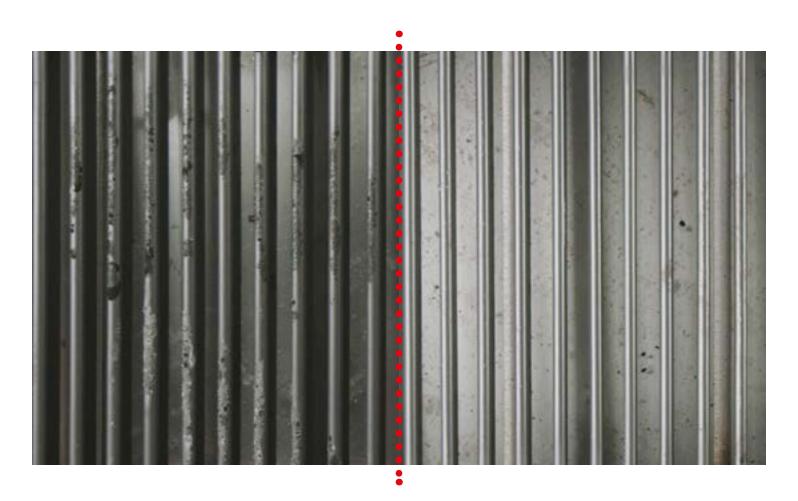






PYROLYTIC TECHNOLOGY

After the service, in a few minutes it pulverizes the cooking residues.







COMPLETE AND EFFECTIVE CLEANING

- . Rotating heating elements with automatic blocking of the grid in vertical position
- . Easily removable stainless steel tray that collects the cooking water and fats.





FREESTANDING ELECTRIC GRILLS









LXE9CG40M · Code 13155000

5,4 KW OF POWER

Measurements: $400 \times 900 \times 300 \text{ h}$

Voltage: V 380 - 415 V3N~

Weight: 32 Kg

Standard: Grooved spatula for electric grill

Option: Bflex electronic control

LXE9CG80M · Code 13155500

10,8 KW OF POWER

Measurements: 800 x 900 x 300 h

Voltage: V 380 - 415 V3N~

Weight: 55 Kg

Standard: Grooved spatula for electric grill

Option: Bflex electronic control



ELECTRIC GRILLS WITH CABINET









SE9CG40M · Code 13155100

5,4 KW OF POWER

Measurements: $400 \times 900 \times 300 \text{ h}$

Voltage: V 380 - 415 V3N~

Weight: 42 Kg

Standard: Grooved spatula for electric grill

Option: Bflex electronic control

SE9CG80M · Code 13155600

10,8 KW OF POWER

Measurements: 800 x 900 x 300 h

Voltage: V 380 - 415 V3N~

Weight: 70 Kg

Standard: Grooved spatula for electric grill

Option: Bflex electronic control









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