

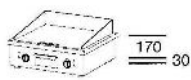
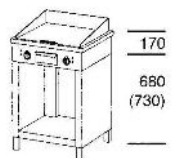


**High-performance**

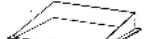
***Electric griddle plate "PROFI"***

***Your kitchen "PROFESSIONAL"  
in 39 versions***

### Models

	Heating zones	External dimensions B x D	Grill area B x D	Power consumption	Type	Height
<b>BG 40</b>	1	<b>400 x 600</b> mm	340 x 540 mm	3.0 kW/400 V	<b>A =</b> Table-top appliance	 200 mm
<b>BG 50</b>	1	<b>500 x 600</b> mm	440 x 540 mm	5.0 kW/400 V		
<b>BG 60</b>	2	<b>600 x 600</b> mm	540 x 540 mm	6.0 kW/400 V	<b>S =</b> Stand-up appliance	 850 mm (900 mm)
<b>BG 70</b>	2	<b>700 x 600</b> mm	640 x 540 mm	7.0 kW/400 V		
<b>BG 80</b>	2	<b>800 x 600</b> mm	740 x 540 mm	8.0 kW/400 V		
<b>BG 90</b>	2	<b>900 x 600</b> mm	840 x 540 mm	9.0 kW/400 V		
<b>BG 100</b>	2	<b>1000 x 600</b> mm	940 x 540 mm	10.0 kW/400 V		
<b>BG 120</b>	2	<b>1200 x 600</b> mm	1140 x 540 mm	12.0 kW/400 V		
<b>BG 140</b>	2	<b>1400 x 600</b> mm	1340 x 540 mm	14.0 kW/400 V		
<b>Special dimensions:</b>						
<b>BG 40 Transverse</b>	1	600 x <b>400</b> mm	540 x 340 mm	3.0 kW/400 V	OPTION: grill surface "grooved"	
<b>BG 77</b>	2	700 x <b>700</b> mm	640 x 640 mm	8.0 kW/400 V		

Available as a 230 Volt version: models **BG 40 A/E/S** + **BG 40 Transverse A/E/S**

Practically all the above models are available as **E = installed appliances**  for flush or protruding installation.

## BOHNER® electric griddle plate – the largest frying pan in your kitchen

Why wash a number of pans every day when you can have a BOHNER griddle plate?

- No transfer of taste when various articles are grilled (fish, meat, garnishings, vegetables).
- Optimal grilling results without sticking, without scorching, without burning (even with fish and food difficult to grill).
- Meat does not boil, but fries evenly and remains tender thanks to the constant grilling surface temperature which is thermostatically regulated.
- Even if it is totally full, the temperature does not drop and the griddle plate remains fully capable, even in peak operation.
- Minimal loss of heat by radiation leads to a pleasant room and working temperature.
- Lowest possible development of fumes, which is why it can be used without problems in the frontcooking area, in a party service and in catering.
- Removable splash protection.



BG 70 A



Example of **INSTALLATION** in an oven block

### Say YES to these cost savings!

- ☑ **Cooking oil:** Only very thin spraying by means of a spray bottle necessary. Up to 90 % can be saved depending on the field of application.
- ☑ **Use of food:** Up to 10 % less loss in frying fish and meat thanks to the particular grilling surface.
- ☑ **Energy:** The specific hard chrome-plated surface coating of the grilling surface and a technically-sophisticated heat-reservoir system make savings of up to 80 % (depending on the field of application) possible.
- ☑ **Cleaning:** Easy, quick cleaning (also in between) only with water and a special sponge, saves precious working time and dispenses with all chemical cleaners!



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