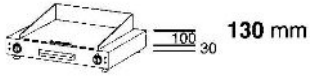




High-performance

Electric griddle plate "SUPER-FLAT"

***Low height
High output***

| | Heating zones | External dimensions B x D | Grill area B x D | Power consumption | Type | Height |
|------------------|---------------|---------------------------|------------------|-------------------|-----------------------------------|---|
| BG SF 50 | 1 | 500 x 600 mm | 340 x 540 mm | 3.0 kW/400 V | A = Table-top appliance |  |
| BG SF 60 | 1 | 600 x 600 mm | 440 x 540 mm | 5.0 kW/400 V | | |
| BG SF 70 | 2 | 700 x 600 mm | 540 x 540 mm | 6.0 kW/400 V | | |
| BG SF 80 | 2 | 800 x 600 mm | 640 x 540 mm | 7.0 kW/400 V | | |
| BG SF 90 | 2 | 900 x 600 mm | 740 x 540 mm | 8.0 kW/400 V | | |
| BG SF 100 | 2 | 1000 x 600 mm | 840 x 540 mm | 9.0 kW/400 V | | |
| BG SF 110 | 2 | 1100 x 600 mm | 940 x 540 mm | 10.0 kW/400 V | | |

OPTION: grill surface "grooved"

Also available as a 230 Volt version: model **BG SF 50 A**

BOHNER® electric griddle plate – the largest frying pan in your kitchen
 Why wash several 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 SF 70 A



BG SF 50 A

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!



competence in kitchen technology

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