



High-performance

Electric griddle plate "PROFI"

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

High-performance electric griddle plates "PROFI"

	Heating zones	External dimensions B x D	Grill area B x D	Power consumption	Type	Height	
BG 40	1	400 x 600 mm	340 x 540 mm	3.0 kW/400 V	A = Table-top appliance	 170 30 200 mm	
BG 50	1	500 x 600 mm	440 x 540 mm	5.0 kW/400 V			
BG 60	2	600 x 600 mm	540 x 540 mm	6.0 kW/400 V	S = Stand-up appliance	 170 680 (730) 850 mm (900 mm)	
BG 70	2	700 x 600 mm	640 x 540 mm	7.0 kW/400 V			
BG 80	2	800 x 600 mm	740 x 540 mm	8.0 kW/400 V			
BG 90	2	900 x 600 mm	840 x 540 mm	9.0 kW/400 V			
BG 100	2	1000 x 600 mm	940 x 540 mm	10.0 kW/400 V			
BG 120	2	1200 x 600 mm	1140 x 540 mm	12.0 kW/400 V			
BG 140	2	1400 x 600 mm	1340 x 540 mm	14.0 kW/400 V			
Special dimensions:					Stand-up appliances also "mobile"		
BG 40 Transverse	1	600 x 400 mm	540 x 340 mm	3.0 kW/400 V	OPTION: grill surface "grooved"		
BG 77	2	700 x 700 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							

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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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