



High-performance

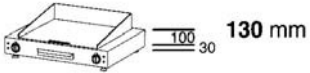
Electric griddle plate "SUPER-FLAT"

Low height
High output

Der Bohner

Models

High-performance Electric griddle plates "SUPER-FLAT"

	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 	130 mm
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		

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 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 with 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 front-cooking 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 of fish and meat thanks to the particular grilling surface.
- ✓ **Energy:**
The specific hard chrome-plated surface coating of the grilling surface and a well matured heat-reservoir system make savings of up to 80 % (depending on the field of applications) possible.
- ✓ **Cleaning:**
Easy, quick cleaning (also in between) only with water and a special sponge, saves precious working time and all chemical cleaners!

BOHNER
competence in kitchen technique

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