



**High-performance**

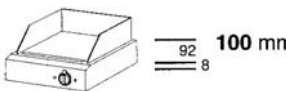
**Electric griddle plate "SLK"**

**super-flat -  
high-performance - compact**

# Der Bohner

Model

# High-performance Electric griddle plate "SLK"

	Heating zones	External dimensions B x D	Grill area B x D	Power consumption	Type	Height
<b>BG SLK 40</b>	1	<b>400 x 550 mm</b>	340 x 460 mm	3,0 kW/230 V	<b>A = Table-top appliance</b>	 <b>100 mm</b>

Further "SLK-LINE" devices: glass/ceramic stove, model: **BC SLK 10 A/E** + griddle plate, model: **BG SLK 40 A/E**

The above mentioned griddle plate model is also available as an **E = installed appliance with installation frame** for practically flush installation in a CNS table-top or in other table-top materials such as marble, granite, wood.



## 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 SLK 40 A



Example of **INSTALLATION** in CNS table-top

### 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!

**super-flat – high-performance – compact**



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