



High-performance

Electric griddle plate "PROFI"

Your kitchen "PROFESSIONAL"
in 39 versions

Der Bohner Models

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	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	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	1400 x 540 mm	14,0 kW/400 V		

Special dimensions:

BG 40 quer/transverse	1	600 x 400 mm	540 x 340 mm	3,0 kW/400 V
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** crosswise **A/E/S**

Stand-up appliances also "mobile"

Practically all the aforementioned 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 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 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 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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