

## GAS GRIDDLE SMOOTH COMPOUND PLATE ON CABINET

Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate in compound (AISI 316L stainless steel+FE). Delivered with: plate plug. Heating by burner group controlled by modulating thermostat valve. Working temperature (min-max): 130-320°C. Integrated lower open compartment.



<i>Plate</i>	Compound - smooth	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Worktop thickness</i>	2 mm

### Functional features

- Smooth cooking plate made in compound thickness 12 mm (9 mm special FE510D stainless steel + 3 mm AISI 316L stainless steel)
- Plate with satin-finish, recessed into the worktop; welded around the perimeter and sealed.
- Operating temperature: 120-320°C.
- Dimensions of the cooking plate (W x D): 330 x 530 mm. Frontal simmering zone 50 mm.
- n. 1 cooking area power rated at 7 kW.
- Burner with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.
- Integrated lower open compartment.

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Combustion chambers separated for each burner to optimize both the yield and the gas consumption.
- Fett drain outlet diameter 32 mm with removable heat-resistant food-grade plastic plug.
- Removable tray in the lower compartment, capacity 6 lt for cooking and washing liquids collection.
- Piezoelectric ignition and frontal visibility of the flame.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

### Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).

### Optional

- Splash guards, cleaning plate scraper and blades; pipe for the water discharge during the cleaning of the plate.
- The lower compartment can be fitted with door with right opening, wheels.

### Technical Data

<i>Net Weight</i>	42 kg	<i>Gross Weight</i>	57 kg
<i>Gas Power</i>	7 kW	<i>Dimensions</i>	40x72x90 cm



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Packing

46x82x130 cm

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Icon 7000 prof. 700



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