

## GAS GRIDDLE RIBBED CHROMIUM PLATE

Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate made in Fe510D steel with hard chromium surface treatment. Delivered with: plate plug. Heating by burner group controlled by modulating thermostat valve, safety thermostat. Working temperature (min-max): 100-280°C.



Plate	Cr - ribbed	Power supply	Gas
Product fitting up	Counter Top	Worktop thickness	2 mm

### Functional features

- Ribbed cooking plate made in special Fe510D steel thickness 12 mm.
- Plate with mirror finish, recessed into the worktop; welded around the perimeter and sealed.
- Working temperature: 100 - 280°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.

### 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.
- Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 0.8 lt.
- 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.
- Non-slip rubber feet h = 2 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.
- Max temperature safety thermostat.
- 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.

### Technical Data

Net Weight	35 kg	Gross Weight	45 kg
Gas Power	7 kW	Dimensions	40x72x25 cm
Packing	46x82x65 cm		