1S0FT4G



GAS GRIDDLE SMOOTH 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 two independent burner groups controlled by modulating thermostat valve, safety thermostat. Working temperature (min-max): 100-280°C.







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

Functional features

- · Smooth cooking plate made in special Fe510D steel with hard chromium surface treatment, 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): 730 x 530 mm. Frontal simmering zone 50 mm.
- · n. 2 independent cooking areas power rated at 7 kW each.
- Two burners with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.

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 1.5 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).

Optionals and Accessories

· Splash guards, cleaning plate scraper and blades; pipe for the water discharge during the cleaning of the plate.

Technical Data

Net Weight	68 kg	Gross Weight	83 kg
Gas Power	14 kW	Dimensions	80x72x25 cm
Packing	86x82x65 cm		

