

GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET

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. Integrated lower open compartment.



Plate	Cr - smooth	Power supply	Gas
Product fitting up	with integrated undercompartment	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): 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.
- Pre-set appliance for installation freestanding on feet; with specific accessories on 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.
- 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.
- 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.
- The lower compartment can be fitted with door with right opening, wheels.

Technical Data

Net Weight	42 kg	Gross Weight	57 kg
------------	-------	--------------	-------



0S1FT4G



Gas Power	7 kW	Dimensions	40x72x90 cm
Packing	46x82x130 cm		

Icon 7000 prof. 700
GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

05/07/2023