# 0T0FT4G



# GAS GRIDDLE - SMOOTH CHROMIUM PLATE

Griddle made of AISI 304 stainless steel, 30/10 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 - smooth | Power supply | Gas |
|-------------------|-------------|--------------|-----|
| Worktop thickness | 3 mm        |              |     |

#### Functional features

- · Smooth cooking plate made in special Fe510D steel with hard chromium surface treatment, thickness 15 mm.
- Plate sealed and slightly recessed into the worktop, obtained by a special mould hygienic design patented, with hard-chromium treatment, satin-finished
- · Working temperature (min-max): 100-280°C.
- · Cooking plate surface 315x635 mm.
- · Specific output per useful surface dm² 500 W.
- · n. 1 independent cooking area power rated at 10.5 kW
- Burner with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.
- · Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

### **Constructional features**

- · Work top made in AISI 304 stainless steel, 30/10 thickness with Scotch Brite finish.
- · Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- · 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.
- · Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1 lt.
- · Electronic spark ignition, manual ignition allowed.
- · Metal ergonomic knobs with rubber protection against water infiltration.
- · Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and 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).
- · IPX5 protection rating.

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| Working voltage | 230V 1N~ / 50 ÷ 60Hz | Net Weight     | 65 kg       |
|-----------------|----------------------|----------------|-------------|
| Gross Weight    | 70 kg                | Electric Power | 0,001 kW    |
| Gas Power       | 10,5 kW              | Dimensions     | 40x92x25 cm |
| Packing         | 102x46x68 cm         |                |             |

