1S0FPE



MULTIFUNCTION PLATE FLEXIPLATE

Multifunction plate with AISI 304 stainless steel structure, 20/10 mm thickness top. Cooking plate in polished AISI 430 stainless steel, suitable for direct or indirect cooking. Working top with inclined recess for collecting liquids (plate cap included), front discharge in drawer integrated in the dashboard. 2 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating by brazed-welded heating elements. Pre-setting for remote control of power peaks.







Energy Control	Pre-Setting for remote control of power peaks	Plate	AISI 430 polished stainless steel - smooth
Power supply	Electricity	Product fitting up	Counter Top
Worktop thickness	2 mm		

Functional features

- · Multifunctional appliance with plate suitable for direct and indirect cooking.
- · Cooking plate in AISI 430 stainless steel, polished finish, thickness 15 mm.
- · n. 2 independent cooking areas power rated at 4.15 kW each.
- Total cooking plate surface 657 x 457 mm, useful surface 30 dm².
- · Surface of each area 328.5 x 228.5 mm.
- Specific useful output: 277 W/dm² of usefull surface.
- · Eeating elements with brazewelded resistances that guarantee quick response times and high efficiency.
- · Temperature control from 110°C to 360°C through thermostat.
- · Insulating panel placed below the heating elements to minimize heat loss and maximize efficiency.
- · Pre-setting for remote control of power peaks.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.
- · Installation constraints: it is not possible to install this appliance on electric oven 1S1FBEV.

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.
- · Top with perimetric, pressed and sloped base recess to retain spilled liquids.
- · Top can be flooded for washing by using the overflow-cap (supplied as standard) and the plate cleaning kit accessory.
- Liquid and cooking residues discharge from the front recess through a collecting removable drawer capacity 1.5 It integrated to the control board.
- Fat discharge hole diameter 30 mm.
- · Metal ergonomic knobs with ceramic fiber insulation.
- · Rubber protection under the knobs against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- · Access to all components through control console.
- The steel plate, the heating elements and working thermostats and over heating thermostats, is removable from above without the need to remove the appliance from the structure.
- · Non-slip rubber feet h = 2 cm.

Safety equipment and approvals

- \cdot Two safety thermostats for plate protection against over heating in case of working thermostat failure.
- · Cooling fan in the components compartment with removable and dishwasher safe suction filter.
- Indicator light for over heating components compartment.
- · CE approvals in respect of all current directives and regulations.
- 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).



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· IPX4 protection rating.

Standard equipment

· Plate cap with overflow function.

Optionals and Accessories

- · Pipe made of AISI 304 stainless steel for the water discharge during the cleaning of the plate. Snap hooking.
- · Scraper and blades for plate cleaning.

Technical Data

Working voltage	400V 3N ~ 50 ÷60 Hz	Electric Power	8,3 kW
Dimensions	80x72x25 cm	Packing	86x82x65 cm