

# 1S0FT6G



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



|                           |                    |                          |      |
|---------------------------|--------------------|--------------------------|------|
| <i>Plate</i>              | Cr - smooth/ribbed | <i>Power supply</i>      | Gas  |
| <i>Product fitting up</i> | Counter Top        | <i>Worktop thickness</i> | 2 mm |

### Functional features

- Cooking plate (1/2 smooth 1/2 ribbed) 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.

### 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

|                   |             |                     |             |
|-------------------|-------------|---------------------|-------------|
| <i>Net Weight</i> | 68 kg       | <i>Gross Weight</i> | 83 kg       |
| <i>Gas Power</i>  | 14 kW       | <i>Dimensions</i>   | 80x72x25 cm |
| <i>Packing</i>    | 86x82x65 cm |                     |             |

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Icon 7000 prof. 700

