# 1S1FT4EC



## ELECTRIC 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. EVEN-PRO SYSTEM. Delivered with: plate plug. Heating by two independent heating elements made in AISI 309 stainless steel placed under the plate, safety thermostat. Working temperature (min-max): 70-260°C. Pre-setting for remote control of power peaks. Integrated lower open compartment.





D

Energy Control	Pre-Setting for remote control of power peaks	Plate	Cr - smooth
Power supply	Electricity	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.
- · Operating temperature: 70-260°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 5.1 kW each
- EVEN-PRO Ensures high cooking uniformity and temperature stability. The cooking heating elements are integrated with a 3 mm aluminum diffuser ensuring quick temperature rise, high efficiency in the heat transfer, temperature stability and energy efficiency.
- EASY-WASH: this is the program to clean the cooking plate bringing the surface temperature up to 75°C, in order to wash it reducing water and detergent.
- Commutable to 230V3 50/60 Hz
- Provision for remote peak power cut.
- Two groups of three + three armoured heating elements made of in AISI 309 stainless steel, each heating a half plate.
- Integrated lower open compartment.

#### **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.
- · Fett drain outlet diameter 32 mm with removable heat-resistant food-grade plastic plug.
- · Removable tray in the lower compartment, capacity 6 It for cooking and washing liquids collection.
- · 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).
- $\cdot$   $\,$  Access to all components through front compartment or control console.

#### Safety equipment and approvals

- · Safety thermostat protecting the appliance and electric parts.
- 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).
- · IPX4 protection rating.



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### Optional

- · 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 doors, wheels.

### **Technical Data**

Working voltage	400V 3N~ / 230V 3~ / 50÷60 Hz	Net Weight	85 kg
Gross Weight	100 kg	Electric Power	10,2 kW
Dimensions	80x72x90 cm	Packing	86x82x130 cm

