

ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE ON CABINET

Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate in compound (AISI 316L stainless steel+FE). 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.



Energy Control	Pre-Setting for remote control of power peaks	Plate	Compound - smooth
Power supply	Electricity	Product fitting up	with integrated undercompartment
Worktop thickness	2 mm		

Functional features

- Smooth cooking plate made in compound thickness 12 mm (9 mm special FE510D stainless steel + 3 mm AISI 316L stainless steel)
- Plate with satin-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 lt 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).
- 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

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Net Weight</i>	90 kg
<i>Gross Weight</i>	100 kg	<i>Electric Power</i>	10,2 kW
<i>Dimensions</i>	80x72x90 cm	<i>Packing</i>	86x82x130 cm

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