

1S1FT7G



GAS 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). Delivered with: plate plug. Heating by two independent burner groups controlled by modulating thermostat valve. Working temperature (min-max): 130-320°C. Integrated lower open compartment.



Plate	Compound - smooth	Power supply	Gas
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: 120-320°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.
- 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.
- 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.
- Removable tray in the lower compartment, capacity 6 lt for cooking and washing liquids collection.
- 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.
- 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

- 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).

Optionals and Accessories

- 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

Net Weight	90 kg	Gross Weight	100 kg
Gas Power	14 kW	Dimensions	80x72x90 cm



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05/07/2023

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Icon 7000 prof. 700

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Packing

86x82x130 cm



Icon 7000 prof. 700
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