

GAS CHARGRILL ON NEUTRAL CABINET

Grill range made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking griddle made of enamelled cast iron with special nanotechnology surface treatment for a better fats sliding, delivered with stainless steel splash guards and cleaning brush. Heating by 2 independent burners with thermocouple pilot light and piezo-electric ignition. Cooking takes place by irradiating ceramic elements heated by the burner. Integrated lower open compartment.



Power supply	Gas	Product fitting up	with integrated undercompartment
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Worktop thickness	2 mm
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Functional features

- Grill suitable for cooking meat, fish and vegetables for the most discerning palates thanks to the combination of radiating and contact cooking.
- 2 cooking independent areas.
- n. 2 burners with adjustable power from 3.5 to 7 kW.
- Useful cooking surface: 70 x 47 cm, 4 cooking grids.
- Cooking grills made in iron with a nanotechnology surface treatment which improves run-off of fats and grease by up to 8% compared to standard treatments.
- Cooking grids are made in cast iron with adjustable gradient on 2 levels, they are reversible with two different markings.
- Heating of the griddle through radiant heat from ceramic tiles positioned over a griddle heated by gas burners; the special truncated conical shape of the refractory ceramic tiles serves to reduce flaming of cooking fat. ceramic tiles are contained in a cage made in AISI 441 stainless steel, thickness 20/10.
- Integrated lower open compartment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

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.
- Good thermal insulation on the front of the appliance for a greater comfort of the operator.
- Cooking grill, burner, tiles cage and splash guard fully removable.
- Splash guard on three sides in AISI 304 stainless steel, with concave geometry to contain splashes and heat.
- Discharge of cooking fat eased by the inclination of the grill, towards the hole on the front surface. The fats are collected in the removable tray positioned in the lower compartment, capacity 6.5 liters.
- Pull-out drawer, to the entire depth of the grid, made of stainless steel, for collecting cooking residues, positioned under each individual burner. Flame zone protected against falling cooking fats; easily removable without tools.
- Two double flame stainless steel burners.
- Piezoelectric ignition with button guard, frontal visibility of the flames, possibility of manual ignition of the pilot light from the front panel.
- 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).

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Standard equipment

- Brush for cleaning.

Optionals and Accessories

- Service shelf for condiments and raw or cooked foods; barbecue lid; grille lifter accessory for adjusting the inclination.
- The lower compartment can be fitted with doors, wheels.

Technical Data

<i>Net Weight</i>	90 kg	<i>Gross Weight</i>	105 kg
<i>Gas Power</i>	14 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		

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