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## ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE

Griddle made of AISI 304 stainless steel, 30/10 mm thickness top. Cooking plate in compound (AISI 316L stainless steel+FE). COOKING-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.

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Energy Control	Pre-Setting for remote control of power peaks	Plate	Compound - smooth
Power supply	Electricity	Worktop thickness	3 mm

## **Functional features**

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- Smooth cooking plate made in compound thickness 15 mm (12 mm special FE510D stainless steel + 3 mm AISI 316L stainless steel)
- · Plate sealed and slightly recessed into the worktop, obtained by a special mould (Hygienic Design patented), satin-finished.
- Working temperature (min-max): 70-260°C.
- · Cooking plate surface 715x635 mm.
- Specific output per useful surface dm<sup>2</sup> 226 W.
- · n. 2 independent cooking areas power rated at 5.1 kW each
- COOKING PRO system ensures high performances, exceptional cooking uniformity, instant temperature recovery for continuous results and energy savings up to 20%. Electric elements are incorporated in an innovative multilayered material 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.
- Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

## **Constructional features**

- · Work top made in AISI 304 stainless steel, 30/10 thickness with Scotch Brite finish.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- · Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- · Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1.75 lt.
- Metal ergonomic knobs with rubber protection against water infiltration.
- · Rubber protection under the knobs against water infiltration.
- · Sealed flue on the top.
- · Access to all components through front compartment and control console.

## Safety equipment and approvals

- · Safety thermostat protecting the appliance and electric parts.
- · 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).
- IPX5 protection rating.

Technical Data							
	Working voltage	400V 3N~ / 230V 3~ / 50÷60 Hz	Net Weight	85 kg			
	Gross Weight	90 kg	Electric Power	10,2 kW			



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Dimensions

80x92x25 cm

Packing

102x87x68 cm

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Icon9000 prof.900 - 3 mm ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE

