

## **K6GFL05TT** GAS GRIDDLE PLATE SMOOTH TOP



## **PRODUCT DESCRIPTION**

Stainless steel frame. Athermic thermoset plastic knobs.

Quick heating and heat maintaining thanks to **one high performance stabilized flame burner**, suitable for working at high temperatures.

Thick mild steel cooking surface. Two different cooking areas, each provided with its temperature controls. **Smooth plate.** Provided with a safety thermostatic gas cock, which enables the output to be regulated up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Rounded edges and welded splash guard for **easy cleaning**.

Moulded stainless steel work surface sloping towards the fat drain that is connected to a large dip tray under the cooking surface. **Equipped with a fat drain drawer.** 

Tested with natural gas or LPG, according to the user's needs. Accessories available **on demand.** 









## **TECHNICAL SPECIFICATIONS**

Width: 300 mm Depth: 600 mm Height: 280 mm Weight: 21 kg Volume: 0.14 m<sup>3</sup> Electrical power: 0.10 kW Gas power: 4.00 kW



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