

K6GFR10TT

GAS GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED MILD STEEL TOP



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick heating and heat maintaining thanks to two **high performance stabilized flame burners**, suitable for working at high temperatures. Ignition by electric spark working at 230V 1 phase + neutral.

Thick mild steel cooking surface. Two different cooking areas, each provided with its temperature controls. **1/2 smooth and 1/2 grooved 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: 600 mm
Depth: 600 mm
Height: 280 mm
Weight: 39 kg
Volume: 0.31 m³
Electrical power: 0.10 kW
Gas power: 8.00 kW

