

Gas GriddlePlates

Outer casing and feet in stainless steel.

Adjustable worktop height, ranging from 850 to 920 mmTop with thickness 2mm.

15 mm thick cooking plate totally independent from the top.

Wide floodable channel along the entire perimeter of the plate for the collection of cooking residues, inclined towards the front for the outflow of liquids into the large drawer.

Cooking plates made with satin surface and surface coated with soft iron, AISI430 steel or polished hard chrome, all available in the smooth, mixed or ribbed version.

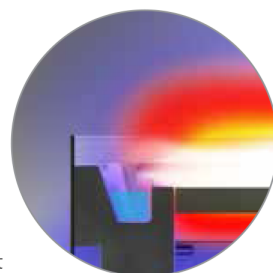
Large grease collection drawer.

Module dimensions: 40,60,80

In the 120 width modules the cooking plate is lowered with respect to the surface by 40 mm and inclined by 10mm towards the front of the machine.

Gas version: tubular burner with self-stabilized flame with great uniformity of heat distribution.

Temperature regulation with adjustable tap (temperature above 300 ° C) or thermostatic safety valve with thermocouple (90-280 ° C).



Thermal cutting that facilitates the user and adjacent machinery.



Available as accessory
The water dispenser kit

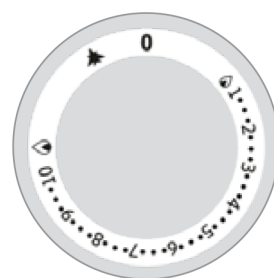


Unbalanced plate to speed up maintenance interventions and any replacements in user

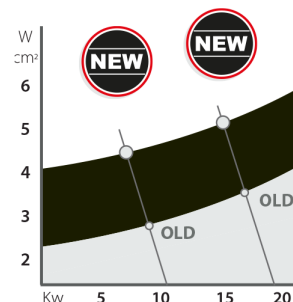


The striped plate design guarantees cleaning up to the end plate

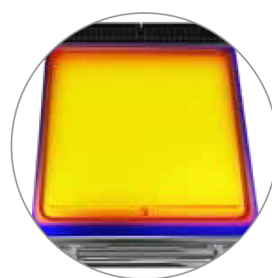
Available as an accesse, the continuous drain pipe allows you to dispose of residues in an external container



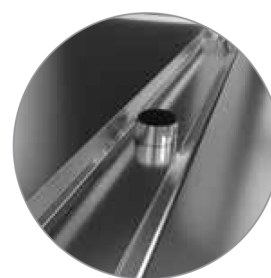
In the faucet versions, the power adjustment is entrusted to an enhanced 22PP enhanceable capture type modular to adapt the heat of the plate according to the type of cooking



New version with identical useful cooking surface and reduced energy power. An increase in yield per cm² which allows a reduction in consumption up to 15% compared to traditional versions



Uniform cooking temperature over the entire plate. Optimizing heat in the area of Cottua and increasing the comfort of operators in the kitchen.



Storage stopper too much in stainless steel supplied for the management of the canaline

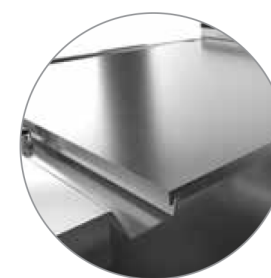
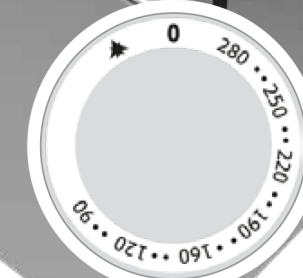


Plate not welded to the machine floor with optimization of structural points subjected to thermal stress



Warmable canaline for the collection of cooking residues on the entire perimeter of the facilitated cleaning plate, and better maintenance of food moisture in cooking



In thermostat versions it is possible to adjust the temperature of the plate from 90 to 280 ° C, to optimize consumption and adapt to more delicate cooking



Capiente cassetto raccogli grassi con capacita del intero volume della canalina perimetrale