

GAS CHARGRILL

Gas grill with ceramic tiles with structure 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. Heating by two independent gas burner controlled by pilot light, thermocouple and electronic spark ignition. Cooking through radiation of ceramic bricks heated by the burner. Complete with stainless steel splash guards and cleaning brush.



Power supply

Gas

Worktop thickness

2 mm

Functional features

- Grill suitable for cooking meat, fish and vegetables for the most discerning palates thanks to the combination of radiating and contact cooking.
- n. 2 burners with adjustable power each from 4.5 to 9 kW.
- Specific output per useful surface dm² 383 W.
- Grill dimensions 67x70 cm.
- 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 sections.
- 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 441stainless steel, thickness 20/10.
- Cooking grill, burner, tiles cage and splash guard fully removable.
- 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, 20/10 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 grill, burner, tiles cage and splash guard fully removable.
- Fat drawer capacity 1.5 lt.
- Pan for collecting cooking residues to the entire depth positioned under each individual burner. Flame zone protected against falling cooking fats; easily removable without tools.
- Fat collection area with pressed top assuring strength and easy cleaning.
- Electronic spark ignition, manual ignition allowed.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Rubber protection under the knobs against water infiltration.
- Access to all components through front compartment and 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).
- IPX5 protection rating.

Standard equipment

- Brush for cleaning.

Optionals and Accessories

- Upper grilled shelf made of round stainless steel.
- Accessory for the regulation of the grid gradient.

Technical Data



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<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Net Weight</i>	105 kg
<i>Gross Weight</i>	115 kg	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	18 kW	<i>Dimensions</i>	80x92x25 cm
<i>Packing</i>	86x102x68 cm		

Icon9000 prof.900 - 2 mm
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