

1S0FT7G



GAS GRIDDLE SMOOTH COMPOUND PLATE



Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate in compound (AISI 316L stainless steel+FE). Delivered with: plate plug. Heating by two independent burner groups controlled by modulating thermostat valve. Working temperature (min-max): 130-320°C.



<i>Plate</i>	Compound - smooth	<i>Power supply</i>	Gas
<i>Product fitting up</i>	Counter Top	<i>Worktop thickness</i>	2 mm

Functional features

- Smooth cooking plate made in compound thickness 12 mm (9 mm special FE510D stainless steel + 3 mm AISI 316L stainless steel)
- Plate with satin-finish, recessed into the worktop; welded around the perimeter and sealed.
- Operating temperature: 120-320°C.
- Dimensions of the cooking plate (W x D): 730 x 530 mm. Frontal simmering zone 50 mm.
- n. 2 independent cooking areas power rated at 7 kW each.
- Two burners with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Combustion chambers separated for each burner to optimize both the yield and the gas consumption.
- Fett drain outlet diameter 32 mm with removable heat-resistant food-grade plastic plug.
- Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1.5 lt.
- Piezoelectric ignition and frontal visibility of the flame.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Non-slip rubber feet h = 2 cm.
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- Max temperature safety thermostat.
- 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).

Optionals and Accessories

- Splash guards, cleaning plate scraper and blades; pipe for the water discharge during the cleaning of the plate.

Technical Data

<i>Net Weight</i>	68 kg	<i>Gross Weight</i>	83 kg
<i>Gas Power</i>	14 kW	<i>Dimensions</i>	80x72x25 cm
<i>Packing</i>	86x82x65 cm		

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Icon 7000 prof. 700



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