# 1N0FT6G



## GAS GRIDDLE SMOOTH/RIBBED CHROMIUM PLATE

Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate made in Fe510D steel with hard chromium surface treatment. Delivered with: plate plug. Heating by two independent burner groups controlled by modulating thermostat valve, safety thermostat. Working temperature (min-max): 100-280°C.





Plate	Cr - smooth/ribbed	Power supply	Gas
Worktop thickness	2 mm		

### **Functional features**

- · Cooking plate (2/3 smooth 1/3 ribbed) made in special Fe510D steel with hard chromium surface treatment, thickness 15 mm.
- Plate sealed and slightly recessed into the worktop, obtained by a special mould hygienic design patented, with hard-chromium treatment, satin-finished
- · Working temperature (min-max): 100-280°C.
- Cooking plate surface 715x635 mm.
- Specific output per useful surface dm<sup>2</sup> 445 W.
- n. 2 independent cooking areas power rated at 10.5 kW each
- Burner with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.
- · 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.
- · Combustion chambers separated for each burner to optimize both the yield and the gas consumption.
- Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1.5 lt.
- Electronic spark ignition, manual ignition allowed.
- · Metal ergonomic knobs with rubber protection against water infiltration.
- · Rubber protection under the knobs against water infiltration.
- · Sealed flue on the top.
- · 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.

Technical Data			
Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	85 kg
Gross Weight	90 kg	Electric Power	0,001 kW
Gas Power	21 kW	Dimensions	80x92x25 cm
Packing	102x86x68 cm		



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