

## GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET

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. Integrated lower open compartment.



Gas power < 35 kw	Yes	Plate	Cr - smooth
Power supply	Gas	Product fitting up	with integrated undercompartment
Worktop thickness	2 mm		

### Functional features

- Smooth cooking plate 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.
- Integrated lower open compartment.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, 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.
- Fett drain outlet diameter 32 mm with removable heat-resistant food-grade plastic plug.
- Removable tray in the lower compartment, capacity 6 lt for cooking and washing liquids collection.
- Electronic spark ignition, manual ignition allowed.
- 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.
- Access to all components through front compartment and control console.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).

### 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).
- IPX5 protection rating.

### Optionals and Accessories

- Splash guards, cleaning plate scraper and blades; pipe for the water discharge during the cleaning of the plate.
- The lower compartment can be fitted with doors, wheels.

# 1N1FT4G



## Technical Data

<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	21 kW	<i>Dimensions</i>	80x92x90 cm
<i>Packing</i>	86x102x131 cm		

Icon9000 prof.900 - 2 mm  
GAS GRIDDLE SMOOTH CHROMIUM PLATE ON CABINET



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90  
web: [www.angelopo.com](http://www.angelopo.com) - email: [angelopo@angelopo.it](mailto:angelopo@angelopo.it)

22/07/2024