

K6GFR10TT

GAS GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED TOP



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through two stabilized flame burners at high performance, suitable to work at high temperatures. Ignition by electric spark at 230V 1 phase + neutral.

Thick, round-cornered cooking surface with welded splash guard for easy cleaning. Cooking plate gently sloping towards the fat drain, which is connected to a container under the work top. **Standard equipped with a fat drain container.**

1/2 smooth 1/2 grooved cooking plate.

Provided with a safety thermostatic gas cock, which enables the output to be regulated up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.

Алматы (7273)495-231
Ангарск (3955)60-70-56
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Киргизия +996(312)96-26-47

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TECHNICAL SPECIFICATIONS

Width: 600 mm

Depth: 600 mm

Height: 280 mm

Weight: 39 kg

Volume: 0.31 m³

Electrical power: 0.10 kW

Gas power: 8.00 kW



K6GFR05TT

GAS GRIDDLE PLATE GROOVED TOP



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Thick, round-cornered cooking surface with welded splash guard for easy cleaning. Cooking plate gently sloping towards the fat drain, which is connected to a container under the work top. **Standard equipped with a fat drain container.**

Grooved cooking plate.

Provided with a safety thermostatic gas cock, which enables the output to be regulated up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 300 mm
Depth: 600 mm
Height: 280 mm
Weight: 21 kg
Volume: 0.14 m³
Gas power: 4.00 kW



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GAS GRIDDLE PLATE SMOOTH TOP



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Depth: 600 mm

Height: 280 mm

Weight: 21 kg

Volume: 0.14 m³

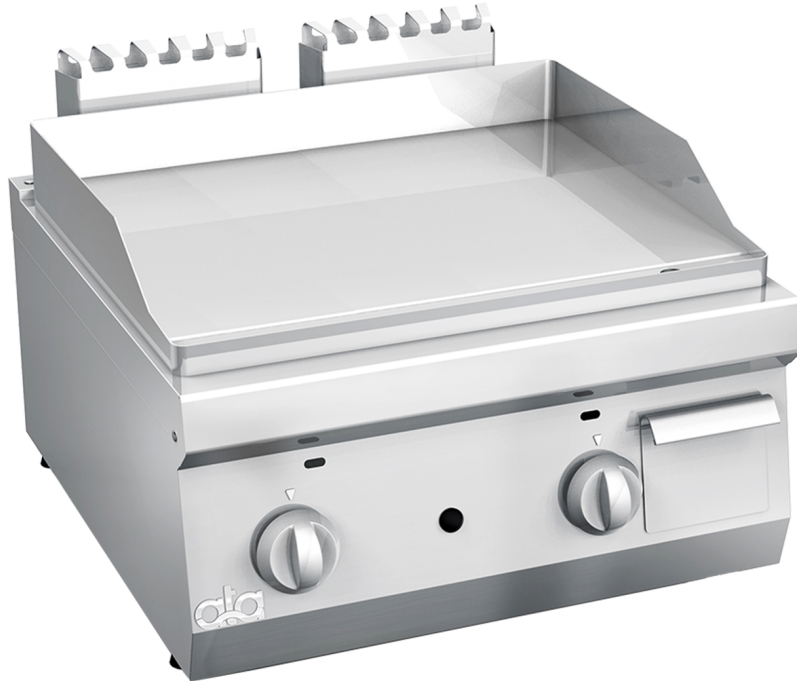
Electrical power: 0.10 kW

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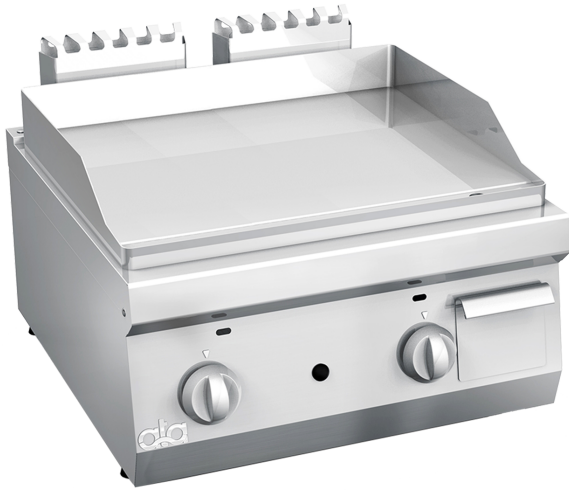
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Tested with natural gas or LPG, according to the user's needs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 600 mm

Depth: 600 mm

Height: 280 mm

Weight: 39 kg

Volume: 0.31 m³

Electrical power: 0.10 kW

Gas power: 8.00 kW



K6EFR10TT

ELECTRIC GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED TOP



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular heating elements with stainless steel sheath** placed in direct contact with the cooking plate.

Temperature regulation through a thermostat. Working temperatures between 90°C and 300°C. Safety thermostat with manual reset against equipment malfunctioning.

Single large, thick cooking plate with smooth finish that allows excellent heat transmission. **Welded splash guard**. The groove geometry of the grooved cooking plates is such as it can be cleaned with the smooth scraper used for cutting. The cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

1/2 smooth 1/2 grooved cooking plate.

AISI 304 stainless steel worktop with rounded corners for easy cleaning. Stainless steel front, side and back panels.

Large hole on the cooking surface for draining fats into a container placed under the cooking surface itself. **Standard equipped** with a grease collection container.

A Teflon plug, suitable to plug the drain in case of any cooking with a film of oil, available **on demand**.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 600 mm

Depth: 600 mm

Height: 280 mm

Weight: 35 kg

Volume: 0.31 m³

Electrical power: 7.20 kW



K6EFR05TT

ELECTRIC GRIDDLE PLATE GROOVED TOP



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Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular heating elements with stainless steel sheath** placed in direct contact with the cooking plate. Temperature regulation through a thermostat. Working temperatures between 90°C and 300°C. Safety thermostat with manual reset against equipment malfunctioning.

Single large, thick cooking plate with smooth finish that allows excellent heat transmission. **Welded splash guard**. The groove geometry of the grooved cooking plates is such as it can be cleaned with the smooth scraper used for cutting. The cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

Grooved cooking plate.

AISI 304 stainless steel worktop with rounded corners for easy cleaning. Stainless steel front, side and back panels.

Large hole on the cooking surface for draining fats into a container placed under the cooking surface itself. **Standard equipped** with a grease collection container.

A Teflon plug, suitable to plug the drain in case of any cooking with a film of oil, available **on demand**.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 300 mm

Depth: 600 mm

Height: 280 mm

Weight: 19 kg

Volume: 0.14 m³

Electrical power: 3.60 kW



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ELECTRIC GRIDDLE PLATE SMOOTH TOP



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Height: 280 mm
Weight: 35 kg
Volume: 0.31 m³
Electrical power: 7.20 kW



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