

C2GFR10VV

GAS GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED + OPEN CABINET - SOLUTION LINE



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 for working at high temperatures. Ignition by electric spark working 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.**

Two different cooking areas, each provided with its temperature controls. **1/2 smooth and 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.

Height-adjustable stainless steel legs.

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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Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 70 kg

Volume: 0.80 m³

Electrical power: 0.10 kW

Gas power: 10.50 kW



C2GFR10TT

GAS GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED TOP - SOLUTION LINE



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 for working at high temperatures. Ignition by electric spark working 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.**

Two different cooking areas, each provided with its temperature controls. **1/2 smooth and 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**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 255 mm

Weight: 54 kg

Volume: 0.38 m³

Electrical power: 0.10 kW

Gas power: 10.50 kW



C2GFR05VV

GAS GRIDDLE PLATE GROOVED MILD STEEL + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through **a stabilized flame burner 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.**

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.

Height-adjustable stainless steel legs.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 700 mm

Height: 850 mm

Weight: 41 kg

Volume: 0.45 m³

Electrical power: 0.10 kW

Gas power: 5.25 kW



C2GFR05TT

GAS GRIDDLE PLATE GROOVED MILD STEEL TOP - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through a **stabilized flame burner 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.**

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: 400 mm

Depth: 700 mm

Height: 255 mm

Weight: 29 kg

Volume: 0.21 m³

Electrical power: 0.10 kW

Gas power: 5.25 kW



C2GFL05VV

GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through a **stabilized flame burner 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.**

Smooth 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.

Height-adjustable stainless steel legs.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 700 mm

Height: 850 mm

Weight: 41 kg

Volume: 0.45 m³

Electrical power: 0.10 kW

Gas power: 5.25 kW



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GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



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Height-adjustable stainless steel legs.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 255 mm

Weight: 54 kg

Volume: 0.38 m³

Electrical power: 0.10 kW

Gas power: 10.50 kW



C2GFL10TT

GAS GRIDDLE PLATE SMOOTH TOP - SOLUTION LINE



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 for working at high temperatures. Ignition by electric spark working 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.**

Two different cooking areas, each provided with its temperature controls. **Smooth 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: 800 mm

Depth: 700 mm

Height: 255 mm

Weight: 54 kg

Volume: 0.38 m³

Electrical power: 0.10 kW

Gas power: 10.50 kW



C2GFL05TT

GAS GRIDDLE PLATE SMOOTH TOP - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through a **stabilized flame burner 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.**

Smooth 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: 400 mm

Depth: 700 mm

Height: 255 mm

Weight: 29 kg

Volume: 0.21 m³

Electrical power: 0.10 kW

Gas power: 5.25 kW



K7GFB10VVR

GAS LOW-BUILT GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED STEEL + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single large-size low-built cooking plate made of special stainless steel that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Two different cooking areas, each provided with its temperature controls. **1/2 smooth 1/2 grooved cooking plate**.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 78 kg
Volume: 0.80 m³
Gas power: 13.80 kW



K7GFB05VVR

GAS LOW-BUILT GRIDDLE PLATE GROOVED STEEL + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single large-size low-built cooking plate made of special stainless steel that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Grooved cooking plate.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 850 mm
Weight: 45 kg
Volume: 0.45 m³
Gas power: 7.00 kW



K7GFB05TTR

GAS LOW-BUILT GRIDDLE PLATE GROOVED STEEL TOP - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single large-size low-built cooking plate made of special stainless steel that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Grooved cooking plate.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 250 mm
Weight: 32 kg
Volume: 0.21 m³
Gas power: 7.00 kW



K7GFB05VVL

GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single large-size low-built cooking plate made of special stainless steel and processed with a smooth finish that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Smooth cooking plate.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 850 mm
Weight: 45 kg
Volume: 0.45 m³
Gas power: 7.00 kW



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GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

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Single large-size low-built cooking plate made of special stainless steel and processed with a smooth finish that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Two different cooking areas, each provided with its temperature controls. **Smooth cooking plate.**

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 78 kg
Volume: 0.80 m³
Gas power: 13.80 kW



K7GFB05TTL

GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL TOP - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single large-size low-built cooking plate made of special stainless steel and processed with a smooth finish that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

Smooth cooking plate.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into **a provided container with a capacity of 1.3 liters** below the cooking surface itself.

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

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.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 250 mm
Weight: 32 kg
Volume: 0.21 m³
Gas power: 7.00 kW



K7GFB10TTL

GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL TOP - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

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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: 800 mm
Depth: 700 mm
Height: 250 mm
Weight: 61 kg
Volume: 0.38 m³
Gas power: 13.80 kW



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