

K4GFRS10VV

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



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

Two independent cooking zones, each equipped with temperature adjustment 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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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**.

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 108 kg
Volume: 0.99 m³
Gas power: 12.00 kW



K4GFRS10TT

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



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

Two independent cooking zones, each equipped with temperature adjustment 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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 250 mm
Weight: 89 kg
Volume: 0.47 m³
Gas power: 12.00 kW



K4GFRS05VV

GAS GRIDDLE PLATE GROOVED + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 850 mm
Weight: 63 kg
Volume: 0.56 m³
Gas power: 6.00 kW



K4GFRS05TT

GAS GRIDDLE PLATE GROOVED TOP - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 250 mm
Weight: 57 kg
Volume: 0.26 m³
Gas power: 6.00 kW



K4GFLS10VV

GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

Two independent cooking zones, each equipped with temperature adjustment 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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 850 mm
Weight: 108 kg
Volume: 0.90 m³
Gas power: 12.00 kW



K4GFLS05VV

GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 850 mm
Weight: 63 kg
Volume: 0.56 m³
Gas power: 6.00 kW



K4GFLS10TT

GAS GRIDDLE PLATE SMOOTH TOP - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

Two independent cooking zones, each equipped with temperature adjustment 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 2.9 liters below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 250 mm
Weight: 89 kg
Volume: 0.47 m³
Gas power: 12.00 kW



K4GFLS05TT

GAS GRIDDLE PLATE SMOOTH TOP - SOLUTION LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

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 2.9 liters** below the cooking surface itself.

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

Thick AISI 304 cooking surface with rounded edges and **welded splash** guard for easy cleaning. Stainless steel front, side and back panels.

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: 900 mm
Height: 250 mm
Weight: 57 kg
Volume: 0.26 m³
Gas power: 6.00 kW



K4GFBP10VVR

GAS LOW-BUILT GRIDDLE PLATE 1 MODULE 1/2 SMOOTH 1/2 GROOVED PLATE +
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.

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 completely separate cooking plates to allow for two different cooking processes at different temperatures. **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: 900 mm
Height: 850 mm
Weight: 104 kg
Volume: 0.99 m³
Gas power: 18.00 kW



K4GFBP10TTR

GAS LOW-BUILT GRIDDLE PLATE 1 MODULE 1/2 SMOOTH 1/2 GROOVED PLATE
TOP UNIT - 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.

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 completely separate cooking plates to allow for two different cooking processes at different temperatures. **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.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 250 mm
Weight: 84 kg
Volume: 0.47 m³
Gas power: 18.00 kW



K4GFBP10VVL

GAS LOW-BUILT GRIDDLE PLATE 1 MODULE SMOOTH PLATE + 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.

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 completely separate cooking plates to allow for two different cooking processes at different temperatures. **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: 900 mm
Height: 850 mm
Weight: 104 kg
Volume: 0.99 m³
Gas power: 18.00 kW



K4GFBP10TTL

GAS LOW-BUILT GRIDDLE PLATE 1 MODULE SMOOTH PLATE TOP UNIT -
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.

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 completely separate cooking plates to allow for two different cooking processes at different temperatures. **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: 800 mm
Depth: 900 mm
Height: 250 mm
Weight: 84 kg
Volume: 0.47 m³
Gas power: 18.00 kW



K4GFBP05VVR

GAS LOW-BUILT GRIDDLE PLATE 1/2 MODULE GROOVED PLATE + 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: 900 mm
Height: 850 mm
Weight: 55 kg
Volume: 0.56 m³
Gas power: 9.00 kW



K4GFBP05TTR

GAS LOW-BUILT GRIDDLE PLATE 1/2 MODULE GROOVED PLATE TOP UNIT -
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: 900 mm
Height: 250 mm
Weight: 49 kg
Volume: 0.26 m³
Gas power: 9.00 kW



K4GFBP05VVL

GAS LOW-BUILT GRIDDLE PLATE 1/2 MODULE SMOOTH PLATE + 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: 900 mm
Height: 850 mm
Weight: 55 kg
Volume: 0.56 m³
Gas power: 9.00 kW



K4GFBP05TTL

GAS LOW-BUILT GRIDDLE PLATE 1/2 MODULE SMOOTH PLATE TOP UNIT -
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: 900 mm
Height: 250 mm
Weight: 49 kg
Volume: 0.26 m³
Gas power: 9.00 kW



K4EFRS10VV

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



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.

Two different cooking areas, each provided with its temperature controls. **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 large capacity 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 103 kg

Volume: 0.99 m³

Electrical power: 13.00 kW



K4EFRS10TT

ELECTRIC GRIDDLE PLATE 1/2 SMOOTH 1/2 GROOVED TOP UNIT - SOLUTION LINE



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.

Two different cooking areas, each provided with its temperature controls. **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 large capacity 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: 800 mm
Depth: 900 mm
Height: 250 mm
Weight: 81 kg
Volume: 0.47 m³
Electrical power: 13.00 kW



K4EFRS05VV

ELECTRIC GRIDDLE PLATE GROOVED + OPEN CABINET - SOLUTION LINE



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.

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 large capacity 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 60 kg

Volume: 0.56 m³

Electrical power: 6.50 kW



K4EFRS05TT

ELECTRIC GRIDDLE PLATE GROOVED TOP UNIT - SOLUTION LINE



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.

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 large capacity 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 250 mm

Weight: 54 kg

Volume: 0.26 m³

Electrical power: 6.50 kW



K4EFLS05VV

ELECTRIC GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



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 cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

Smooth 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 large capacity 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 850 mm

Weight: 60 kg

Volume: 0.56 m³

Electrical power: 6.50 kW



K4EFLS10VV

ELECTRIC GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



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 cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 103 kg

Volume: 0.10 m³

Electrical power: 13.00 kW



K4EFLS10TT

ELECTRIC GRIDDLE PLATE SMOOTH MILD STEEL TOP UNIT - SOLUTION LINE



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 cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

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

Depth: 900 mm

Height: 250 mm

Weight: 81 kg

Volume: 0.47 m³

Electrical power: 13.00 kW



K4EFLS05TT

ELECTRIC GRIDDLE PLATE SMOOTH TOP UNIT - SOLUTION LINE



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 cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

Smooth 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 large capacity 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: 400 mm

Depth: 900 mm

Height: 250 mm

Weight: 54 kg

Volume: 0.26 m³

Electrical power: 6.50 kW



K4EFBP10VVR

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



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 independent cooking zones, each equipped with temperature adjustment controls.

1/2 smooth 1/2 grooved cooking plate.

Two completely separate cooking plates to guarantee the possibility of two completely different cooking processes at completely different temperatures.

Sloping worktop facing the fat drain hole. **Two large holes on the cooking surface** for draining fats into **two provided containers with a capacity of 2.9 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 98 kg

Volume: 0.99 m³

Electrical power: 14.00 kW



K4EFBP10TTR

ELECTRIC LOW-BUILT GRIDDLE PLATE 1/2 SMOOTH + 1/2 GROOVED PLATE TOP
UNIT - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 independent cooking zones, each equipped with temperature adjustment controls.

1/2 smooth 1/2 grooved cooking plate.

Two completely separate cooking plates to guarantee the possibility of two completely different cooking processes at completely different temperatures.

Sloping worktop facing the fat drain hole. **Two large holes on the cooking surface** for draining fats into **two provided containers with a capacity of 2.9 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.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 250 mm

Weight: 79 kg

Volume: 0.47 m³

Electrical power: 14.00 kW





K4EFBP05VVR

ELECTRIC LOW-BUILT GRIDDLE PLATE GROOVED PLATE + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 2.9 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 850 mm

Weight: 58 kg

Volume: 0.56 m³

Electrical power: 7.00 kW



K4EFBP05TTR

ELECTRIC LOW-BUILT GRIDDLE PLATE GROOVED PLATE TOP UNIT -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 2.9 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.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 250 mm

Weight: 50 kg

Volume: 0.26 m³

Electrical power: 7.00 kW





K4EFBP05VVL

ELECTRIC LOW-BUILT GRIDDLE PLATE SMOOTH PLATE + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 2.9 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 850 mm

Weight: 58 kg

Volume: 0.56 m³

Electrical power: 7.00 kW



K4EFBP10VVL

ELECTRIC LOW-BUILT GRIDDLE PLATE SMOOTH PLATE + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 independent cooking zones, each equipped with temperature adjustment controls.

Smooth cooking plate.

Two completely separate cooking plates to guarantee the possibility of two completely different cooking processes at completely different temperatures.

Sloping worktop facing the fat drain hole. **Two large holes on the cooking surface** for draining fats into **two provided containers with a capacity of 2.9 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.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 850 mm

Weight: 98 kg

Volume: 0.99 m³

Electrical power: 14.00 kW



K4EFBP10TTL

ELECTRIC LOW-BUILT GRIDDLE PLATE SMOOTH PLATE TOP UNIT - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 independent cooking zones, each equipped with temperature adjustment controls.

Smooth cooking plate.

Two completely separate cooking plates to guarantee the possibility of two completely different cooking processes at completely different temperatures.

Sloping worktop facing the fat drain hole. **Two large holes on the cooking surface** for draining fats into **two provided containers with a capacity of 2.9 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.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 900 mm

Height: 250 mm

Weight: 79 kg

Volume: 0.47 m³

Electrical power: 14.00 kW





K4EFBP05TTL

ELECTRIC LOW-BUILT GRIDDLE PLATESMOOTH PLATE TOP UNIT - PERFORMANCE
LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

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 2.9 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.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

Depth: 900 mm

Height: 250 mm

Weight: 50 kg

Volume: 0.26 m³

Electrical power: 7.00 kW



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