

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**.



TECHNICAL SPECIFICATIONS

Width: 600 mm

Depth: 600 mm

Height: 295 mm

Weight: 39 kg

Volume: 0.31 m³

Electrical power: 0.10 kW

Gas power: 8.00 kW

