

Griddle plates

Wide selection of electric griddle plates with 10 mm top plate with excellent heat conduction



Selection of modules of 330, 660, 990 mm width ▪ The option of several surface variants and the plate materials ▪ Smooth or ribbed surface, the option of surface combination ▪ The plate material is steel or hard chrome steel ▪ Griddle plate thickness is 10 mm – it guarantees smaller temperature fluctuation ▪ Plate rim (space coverage) is welded on both sides ▪ Fat drawer with 1 litre volume ▪ Simple control by means of the main switch and regulation knob



Hard chrome top plate

- Hard chrome plate with perfect non-adhesive surface
- During cooking on chrome coated surface, the flavours do not mix – when changing the prepared meals, such as meat and vegetables or fish. Quality remains high as expected by your customers.
- Maintenance and cleaning is simpler due to great surface features.

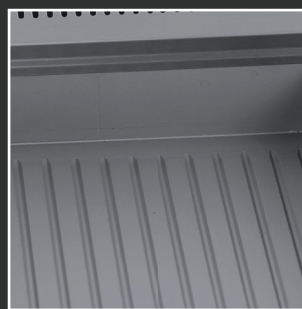


Plate welded to the frame

- System for connecting the plate to the upper frame
- The system fulfils even the most demanding hygienic standards
- The meal residues do not penetrate the peripheral joints due to welding; the joints are common in standard griddle plates in the same category.
- Cleaning and maintenance is more efficient.