

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 performanc**e, 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





