

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

