

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

