

K4EFLS10TT

ELECTRIC GRIDDLE PLATE SMOOTH MILD STEEL TOP UNIT - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular heating elements with stainless steel sheath** placed in direct contact with the cooking plate. Temperature regulation through a thermostat. Working temperatures between 90°C and 300°C. Safety thermostat with manual reset against equipment malfunctioning.

Single large, thick cooking plate with smooth finish that allows excellent heat transmission. **Welded splash guard**. The cooking plate is installed on the worktop with a **slight inclination** to allow grease to flow towards the drain.

Two different cooking areas, each provided with its temperature controls. **Smooth cooking plate**.

AISI 304 stainless steel worktop with rounded corners for easy cleaning. Stainless steel front, side and back panels.

Large hole on the cooking surface for draining fats into a large capacity container placed under the cooking surface itself. **Standard equipped** with a grease collection container.

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: 81 kg
Volume: 0.47 m³
Electrical power: 13.00 kW

