

K7GFB05VVL

GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL + OPEN CABINET -
PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Quick temperature rise and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single 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.

Smooth cooking plate.

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 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.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 850 mm
Weight: 45 kg
Volume: 0.45 m³
Gas power: 7.00 kW

