K7EFB10TTL

ELECTRIC LOW-BUILT GRIDDLE PLATE SMOOTH STEEL TOP - 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.
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.
Two independent cooking zones, each equipped with temperature adjustment controls.
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 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: 700 mm
Height: 250 mm
Weight: 58 kg
Volume: 0.38 m³
Electrical power: 10.00 kW

