C2EFL05TT

ELECTRIC GRIDDLE PLATE SMOOTH TOP - 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.
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: 400 mm
Depth: 700 mm
Height: 25 mm
Weight: 68 kg
Volume: 27.00 m³
Electrical power: 4.10 kW
Gas power: 0.21 kW



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