C2EFL10TT

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.
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: 700 mm
Height: 255 mm
Weight: 49 kg
Volume: 0.38 m³
Electrical power: 8.20 kW



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