K7EGD05TT

ELECTRIC DIRECT GRILL 1/2 MODULE TOP



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.
Heating obtained through **heating elements with AISI 304 sheath**, which work in air and are suitable for the temperatures to which they are exposed (400°C). The heat load of the heating elements allows **heat exchange only towards the food** to improve cooking and energy savings. Safety thermostat with automatic reset to protect the heating elements. Energy regulator adjusting the frequency of ON-OFF operation of the heating elements. The maximum continuous operation position is useful in the cleaning process, as it induces pyrolysis of the fats on the heating elements.
Removable AISI 304 cold-pressed water tank with drain hole. The water improves the quality of the food coocked and carries the cooking fats to the drain.
AISI 304 stainless steel worktop with **removable 1/1 GN Gastronorm container** with rounded edges for easy cleaning. Stainless steel front, side and back panels.
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: 250 mm
Weight: 40 kg
Volume: 0.21 m³
Electrical power: 4.10 kW



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