

C2GFL10VV

GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs.

Quick temperature rise and heat retention obtained through **two stabilized flame burners at high performance**, suitable for working at high temperatures. Ignition by electric spark working at 230V 1 phase + neutral.

Thick, round-cornered cooking surface with welded splash guard for easy cleaning. Cooking plate gently sloping towards the fat drain, which is connected to a container under the work top. **Standard equipped with a fat drain container.**

Two different cooking areas, each provided with its temperature controls. **Smooth cooking plate.**

Provided with a safety thermostatic gas cock, which enables the output to be regulated up to 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

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

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 255 mm

Weight: 54 kg

Volume: 0.38 m³

Electrical power: 0.10 kW

Gas power: 10.50 kW

