

K4GFLS10VV

GAS GRIDDLE PLATE SMOOTH + OPEN CABINET - SOLUTION LINE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Quick temperature rise and heat retention obtained through **high efficiency stabilized-flamed U-shaped burners**, suitable for working at high temperatures. U-shaped single-branch burners with optimised combustion, maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas cock that allows the flame to be regulated **from maximum to minimum** and enables the griddle plate to exceed 300°C. Thermal stability of the cooking plate achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

Single large plate that allows excellent heat transmission in terms of heating.

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.

A Teflon plug, suitable to plug the drain in case of any cooking with a film of oil, available **on demand**.

Thick AISI 304 cooking surface with rounded edges and **welded splash guard** for easy cleaning. Stainless steel front, side and back panels.

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

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

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 108 kg
Volume: 0.90 m³
Gas power: 12.00 kW

