# 1N0FPE



# MULTIFUNCTION PLATE FLEXIPLATE

Multifunction plate with AISI 304 stainless steel structure, 20/10 mm thickness top. Cooking plate in polished AISI 430 stainless steel, suitable for direct or indirect cooking. Working top with inclined recess for collecting liquids (plate cap included), front discharge in drawer integrated in the dashboard. 4 cooking independent areas controlled by temperature thermostat, adjustable 110-360°C. Heating through by braze-welded heating elements. Pre-setting for remote control of power peaks.





Energy Control	Pre-Setting for remote control of power peaks	Plate	AISI 430 polished stainless steel - smooth
Power supply	Electricity	Worktop thickness	2 mm

### **Functional features**

- · Multifunctional appliance with plate suitable for direct and indirect cooking.
- · Cooking plate in AISI 430 stainless steel, polished finish, thickness 15 mm.
- n. 4 independent cooking areas power rated at 3 kW each
- Total cooking plate surface 657 x 657 mm, useful surface 43 dm<sup>2</sup>.
- Surface of each area 328.5 x 328.5 mm.
- Specific useful output: 279 W/dm<sup>2</sup> of usefull surface.
- · Eeating elements with brazewelded resistances that guarantee quick response times and high efficiency.
- · Temperature control from 110°C to 360°C through thermostat.
- · Insulating panel placed below the heating elements to minimize heat loss and maximize efficiency.
- Pre-setting for remote control of power peaks.
- · Installations through suitable accessories: on under compartment, counter solution on feet, bridge solution, cantilever on beam.

### **Constructional features**

- · Multifunctional appliance made in AISI 304 stainless steel, 20/10 mm thickness top, Scotch brite finishing.
- Structure and control console made in AISI 304 stainless steel with Scotch-Brite finish.
- · Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Top with perimetric, pressed and sloped base recess to retain spilled liquids.
- Top can be flooded for washing by using the overflow-cap (supplied as standard) and the plate cleaning kit accessory.
- Liquid and cooking residues discharge from the front recess through a collecting removable drawer capacity 1.75 It integrated to the control board.
- · Fat discharge hole diameter 30 mm.
- · Metal ergonomic knobs with ceramic fiber insulation.
- · Rubber protection under the knobs against water infiltration.
- Sealed flue for cooling on the top.
- · Access to all components through control console.
- The steel plate, the heating elements and working thermostats and over heating thermostats, is removable from above without the need to remove the appliance from the structure.
- Air filter (dishwasher safe) placed on the appliance bottom with an easy access is equipped with a spring clip facilitating assembly and disassembly operations.

### Safety equipment and approvals

- Two safety thermostats for plate protection against over heating in case of working thermostat failure.
- · Fan for the cooling the compartment housing the components with removable and dishwasher safe suction filter.
- · Indicator light for over heating components compartment.
- · CE approvals in respect of all directives and regulations.
- · Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- · IPX5 protection rating.

#### Standard equipment



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· Plate cap with overflow function.

#### Optional

- · Pipe made of AISI 304 stainless steel for the water discharge during the cleaning of the plate. Snap hooking.
- Scraper and blades for plate cleaning.

## **Technical Data**

Working voltage	400V 3N ~ 50 ÷60 Hz	Net Weight	120 kg
Gross Weight	125 kg	Electric Power	12 kW
Dimensions	80x92x25 cm	Packing	90x102x68 cm

