

1N0FT7E



ELECTRIC GRIDDLE SMOOTH COMPOUND PLATE



Griddle made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking plate in compound (AISI 316L stainless steel+FE). COOKING-PRO SYSTEM. Delivered with: plate plug. Heating by two independent heating elements made in AISI 309 stainless steel placed under the plate, safety thermostat. Working temperature (min-max): 75-260°C. Pre-setting for remote control of power peaks.



<i>Energy Control</i>	Pre-Setting for remote control of power peaks	<i>Plate</i>	Compound - smooth
<i>Power supply</i>	Electricity	<i>Worktop thickness</i>	2 mm

Functional features

- Smooth cooking plate made in compound thickness 15 mm (12 mm special FE510D stainless steel + 3 mm AISI 316L stainless steel)
- Plate sealed and slightly recessed into the worktop, obtained by a special mould (Hygienic Design patented), satin-finished.
- Working temperature (min-max): 75-260°C.
- Cooking plate surface 715x635 mm.
- Specific output per useful surface dm² 226 W.
- n. 2 independent cooking areas power rated at 5.1 kW each
- COOKING PRO system ensures high performances, exceptional cooking uniformity, instant temperature recovery for continuous results and energy savings up to 20%. Electric elements are incorporated in an innovative multilayered material ensuring quick temperature rise, high efficiency in the heat transfer, temperature stability and energy efficiency.
- EASY-WASH: this is the program to clean the cooking plate bringing the surface temperature up to 75°C, in order to wash it reducing water and detergent.
- Commutable to 230V3 50/60 Hz
- 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

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- 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.
- Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1.75 lt.
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Safety thermostat protecting the appliance and electric parts.
- 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.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50-60 Hz	<i>Net Weight</i>	85 kg
<i>Gross Weight</i>	90 kg	<i>Electric Power</i>	10,2 kW



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Icon9000 prof.900 - 2 mm

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Dimensions

80x92x25 cm

Packing

102x87x68 cm

Icon9000 prof.900 - 2 mm
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