

K7EFB10VVR ELECTRIC LOW-BUILT GRIDDLE PLATE 1/2 SMOOTH + 1/2 GROOVED + OPEN CABINET - PERFORMANCE LINE



PRODUCT DESCRIPTION

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

Heating obtained through **radiant heating elements** placed under the cooking plate. Thermostat to adjust the temperature of the plate between 120°C and 320°C. Safety thermostat with manual reset.

Single large-size low-built cooking plate made of special stainless steel that allows excellent heat transmission and mirror polished finishing to ensure non-stick food and quick cleaning in compliance with current regulations.

Two independent cooking zones, each equipped with temperature adjustment controls.

1/2 smooth 1/2 grooved 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.

Moulded AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels. A Teflon plug, suitable to plug the drain in case of any cooking with a film of oil, **available on demand**.

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

Height-adjustable stainless steel legs.

Accessories available on demand.







TECHNICAL SPECIFICATIONS

Width: 800 mm Depth: 700 mm Height: 850 mm Weight: 75 kg Volume: 0.80 m³ Electrical power: 10.00 kW





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