

K7EFB10VVL

ELECTRIC LOW-BUILT GRIDDLE PLATE SMOOTH + 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 and processed with a smooth finish 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.

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.

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.

 $\textbf{Height-adjustable} \ \text{stainless steel legs}.$

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





