

2N0FT7G

ANGELO PO

GAS 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). Delivered with: plate plug. Heating by three independent burner groups controlled by modulating thermostat valve. Working temperature (min-max): 120-320°C.



| | | | |
|--------------------------|-------------------|---------------------|-----|
| <i>Plate</i> | Compound - smooth | <i>Power supply</i> | Gas |
| <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): 120-320°C.
- Cooking plate surface 1090x635 mm.
- Specific output per useful surface dm² 450 W.
- n. 3 independent cooking areas power rated at 10.5 kW each
- Burner with MCE multi-element combustion systems (three-flame burners), entirely designed in the factory, guarantees improved heat distribution over the cooking surface.
- 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.
- Combustion chambers separated for each burner to optimize both the yield and the gas consumption.
- Cooking fat drainage eased by the sloping plate and collection in the pull-out drawer capacity 1.5 lt.
- Electronic spark ignition, manual ignition allowed.
- Metal ergonomic knobs with rubber protection against water infiltration.
- 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

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- 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> | 230V 1N~ / 50 ÷ 60Hz | <i>Net Weight</i> | 150 kg |
| <i>Gross Weight</i> | 160 kg | <i>Electric Power</i> | 0,001 kW |
| <i>Gas Power</i> | 31,5 kW | <i>Dimensions</i> | 120x92x25 cm |
| <i>Packing</i> | 126x102x64 cm | | |

GAS GRIDDLE SMOOTH COMPOUND PLATE

Icon9000 prof.900 - 2 mm



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

05/07/2024