

Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate



Produktdata

Varenummer	4344335
Varenavn	Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate
Størrelse	800 × 700 × 295 mm
Vægt	65,000 kg

Beskrivelse

- Gas Griddle Metos Proxy 78GFTAST with stainless steel smooth plate.
- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
 - Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
 - External panelling in stainless steel with Scotch Brite finish
 - Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
 - The gas connection is supplied in the front bottom part of the machine as standard
 - Gas versions with piezoelectric ignition equipped with protection against infiltration



- Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C
 - Pilot flame and thermocouple safety valve. Piezoelectric ignition.
 - Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
 - Upstand splashback with anchor points, supplied as standard.
 - Two cooking areas; Plate with a large cooking surface, 796 x 555 mm
 - Large stainless steel grease tray with inspection window to monitor the level of liquids inside
 - The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer
- Accessories (separate price):
- JC joint cover - to prevent infiltration of liquid and grime between the elements
 - Neutral open stand M40
 - Door for stand M40
 - Closing panel for technical cabinet- in-line cooking block
 - Closing panel for technical cabinet- opposite cooking block
 - Front plinth M40