

RANGE FEATURES

• Top: 18-10 stainless steel (12/10 mm gauge)

Free-standing structure with top, front panels, sides and control consoles in 18-10 stainless steel; back panels in stainless steel.

Top, sides, back, front panels and control consoles with satin scotchbrite finish.

Side-by-side top configurations with secure fixing between units

IPX5 protection rating on all units.

CE approval of all gas products.







FUNCTIONAL FEATURES

- Smooth special Fe510D steel cooking plate, 15 mm thick, sealed and slightly recessed into the worktop, satin-finished with extremely low roughness value (RA< = 2 micron). Plate sloped to aid cooking fat drainage with collection at the front. Fat drainage outlet dia. 32 mm, with removable heat-resistant food-grade plastic plug.
- Plate dimensions: 295x525 mm.
- Available cooking surface 14.2 dm².
- Specific output 387 W/dm².
- Heating by a burner group.
- Constant heating at the set temperature ensured by a modulating control valve and sensors mounted directly on the plate.
- Extremely even heating obtained by the use of triple flame burners.
- Juice collection tray in AISI 304 stainless steel in the bottom of the control panel.
- Flames visible from the front of the appliance.
- All parts accessible from the front of the appliance.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- 18-10 stainless steel sealed flue with enamelled guard.
- Predisposed for connection to other Gamma series elements.
- The griddle can be equipped with splash guards, scraper, kit of scraper smooth blades.

TECHNICAL FEATURES

- Heating output 5.5 kW.
- 1 triple flame burner in chromed stainless steel.
- Output controlled by ST24 thermostat-operated valve with thermocouple and pilot light.
- Spark ignition with protected button.
- Thermostat-controlled working temperature from 120° to 340°C.

Width	Cm	35	Gas Power	kW	5,5 - kcal/h 4.730 - BTU 18,766
Depth	Cm	70			
Height	Cm	24			
Net weight	Kg	63	Standard connection	V-Hz	