## **1G0GRG** GAS CHARGRILL, TOP VERSION 70 CM.



## **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

- Suitable for cooking meat, fish and vegetables for the most discerning palates thanks to the combination of radiating and contact cooking.
- Cooking griddle heated by radiant heat from ceramic tiles positioned in a sandwich holder in AISI430 stainless steel (15/10 mm thick), heated by gas burners; the special truncated conical shape of the refractory ceramic tiles serves to reduce flaming of cooking fat.
- Stainless steel gas burners with multiple flame cones, equipped with safety valve with pilot light and thermocouple. Flame zone protected against dripping fat; easily disassembled without tools.
- Two cooking griddles constructed in G15 enamelled cast iron with vitrified black RAF food-grade surface; sloped towards the front for cooking fat drainage.
- Removable fat tray.
- Complete with stainless steel splashguards and cleaning scraper.
- Available cooking surface 28.2 dm<sup>2</sup>.
- Specific output 425 W/dm<sup>2</sup>.
- Heating by two independent groups of burners, each heating half the plate.
- Flame visible from the front of the appliance and pilot flame manual ignition from the front console.
- Heat-resistant knobs with screen printed markings and reference index printed on control console.
- Predisposed for connection to other Gamma series elements.
- The griddle can be equipped with: grid clearance reduction in AISI304 round stainless steel.

## **TECHNICAL FEATURES**

- Power range (min/max): 3/6 kW.
- Heating output: 6+6 kW.
- 2 groups of triple flame burners in stainless steel. Stainless steel gas burners with multiple flame cones, equipped with safety valve with pilot light and thermocouple. Flame zone protected against dripping fat; easily disassembled without tools.
- Spark ignition with protected button.

Ţ	Width	Cm	70	Gas Power	kW	12 - kcal/h 10.320 - BTU 40,944
I	Depth	Cm	70			
1	Height	Cm	24			
ľ	Net weight	Kg	65	Standard connection	V-Hz	· •