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Freestanding electric griddle with brushed, chrome-plated, 1/3 ribbed plate and electronic controlon open cabinet with EVENHEAT technology



- AISI 304 stainless steel 2mm thick worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Apparecchiatura destinata alla cottura diretta di cibo, non consentito l'uso per riscaldamento pentole o padelle.
- Grazie a elementi sottili flessibili, il calore viene distribuito con una precisione millimetrica esattamente dove necessario.
- La tecnologia EVENHEAT, in fase di brevetto, garantisce una temperatura omogenea e reale su tutta la piastra, eliminando punti freddi o surriscaldati.
- Termostato di lavoro con interruttore e con regolazione della temperatura da 70°C a 300°C.
- Comandi di riscaldamento e controllo separati per ciascuna zona.
- Cassetto raccolta grassi e liquidi removibile con foro troppopieno.
- Dotato di termostato di sicurezza che interviene in caso di funzionamento anomalo.
- Piastra di cottura dello spessore di 15 mm e inclinata per favorire il drenaggio di grassi e liquidi.
- In dotazione: splashback rimovibile, tappo e raschietto.
- Vano tecnico per un facile allacciamento alla rete elettrica.
- Equipment intended for direct cooking of food, use for heating pots or pans is not permitted.
- Thanks to thin, flexible elements, heat is distributed with absolute precision exactly where it is needed.
- The EVENHEAT technology, patent pending, grants a real temperature across the full plate, eliminating any cold or overheated spots
- Deep drawn worktop with a hermetically welded recessed cooking plate, featuring large cooking area with rounded corners for enhanced hygiene and easy cleaning.
- Operating thermostatic valve with temperature control ranging between 70°C and 300°C.
- Equipped with a safety thermostat that triggers in case of abnormal operation.
- Sloped cooking plate (15 mm thick) to drain grease and liquids.
- Heating and control commands specific for each zone.
- Removable liquid and grease collection drawer with overflow hole.
- Included: removable splashback, cap and scraper.
- Technical compartment for easy connection to the electrical network.

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TECHNICAL DATA

TOTAL POWER	18 kW	ELECTRIC POWER	18 kW
FREQUENCY	50/60 Hz	VOLTAGE	380-415 3N~ V
TEMPERATURE RANGE	60÷270 °C	CABINET DIMENSIONS	113X76,1X39,5 cm
COOKING SURFACE	113X69 cm	PLATE TYPE	BRUSHED CHROME-PLATED - 1/3 RIBBED AND 2/3 SMOOTH
HEATING ZONES	n° 3	FOOT HEIGHT	133 mm
FOOT ADJUSTMENT	133/195 mm	IPX RATING	4
WIDTH	120 cm	DEPTH	90 cm
HEIGHT	90 cm	PACKAGE WIDTH	126 cm
PACKAGE DEPTH	100,0 cm	PACKAGE HEIGHT	116 cm
NET WEIGHT	196 kg	GROSS WEIGHT	211 kg
VOLUME	1,46 m³		

ACCESSORIES

120595	GRIDDLE-CLEANING SCRAPER
120597	SCRAPER - REPLACEMENT BLADE KIT (10 PIECES)
319002	STAINLESS STEEL RIGHT/LEFT DOOR FOR TECNO74, TECNO90, MOSAICO74, MOSAICO90
319009	REAR COVERING PANEL FOR CABINET (L=40CM)
319055	SIDE HEAT PROTECTION FOR GRIDDLES
399573	PAIR OF CLOSING ELEMENTS FOR BASES AND WORKTOPS (L=90CM)

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INSTALLATION DIAGRAMS

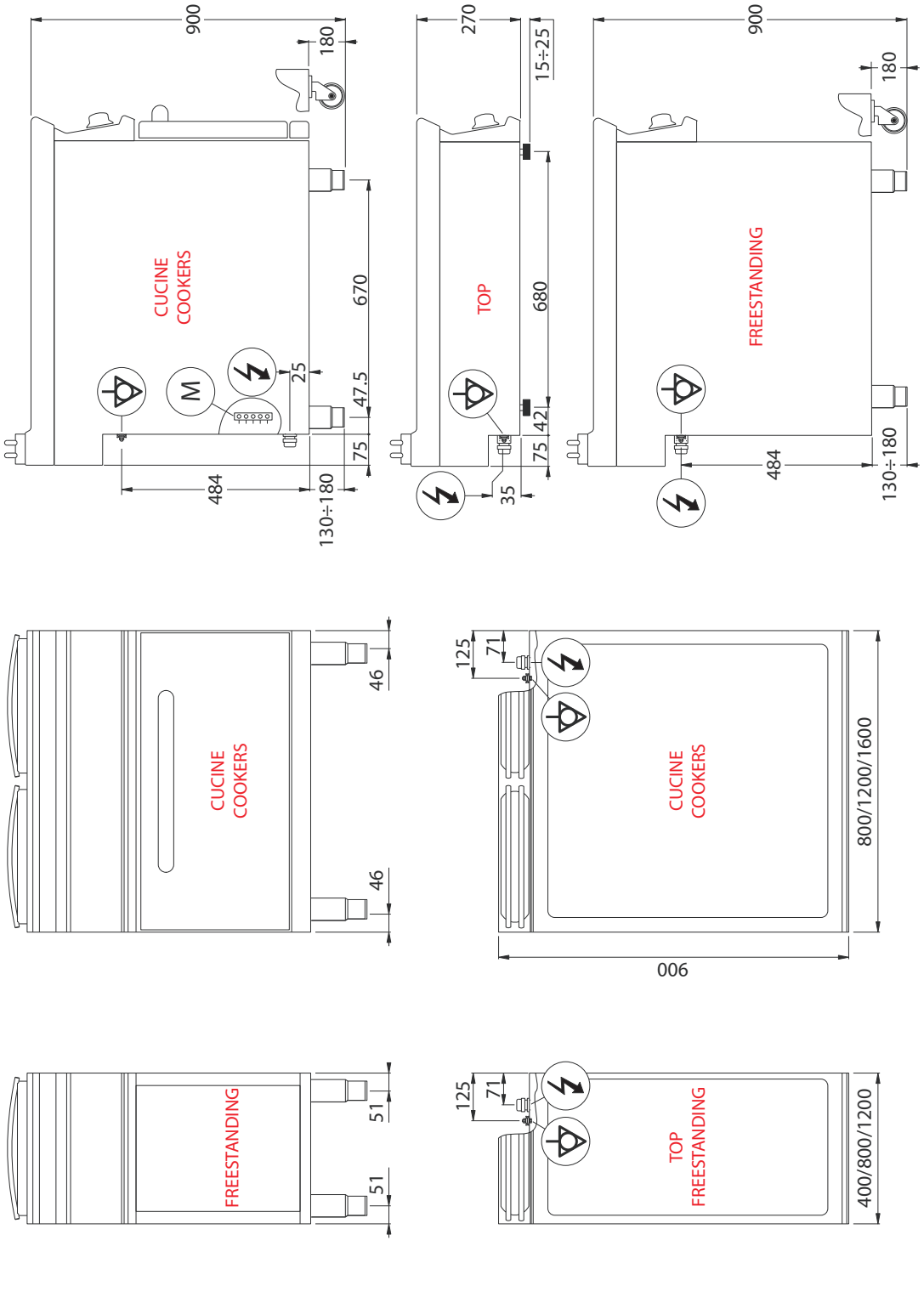

Fig.1 | Abb.1 | рис.1 - 5415.561.00

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