



RANGE	CODE	MODEL	FUNCTION
MI - 70	MAMCOOOI340	FT78GMCST	Griddles

ITEM

**Gas griddle top with 2/3 smooth and 1/3 ribbed chromed matt plate**



**TECHNICAL SPECIFICATIONS**

WIDTH (mm):	800
DEPTH (mm):	750
HEIGHT (mm):	250
WEIGHT (Kg):	70
VOLUME (m <sup>3</sup> ):	0.3
GAS POWER (kW):	14
COOKING ZONES N°:	2
COOKING ZONES DIM. (mm):	735x530 mm
COOKING ZONE DETAILS:	2x 7 kW
PRODUCT SPECIFICATIONS:	2/3 Smooth, 1/3 Ribbed Matt Chromed Plate
TEMP. RANGE (°C):	0-280 °C

**DESCRIPTION**

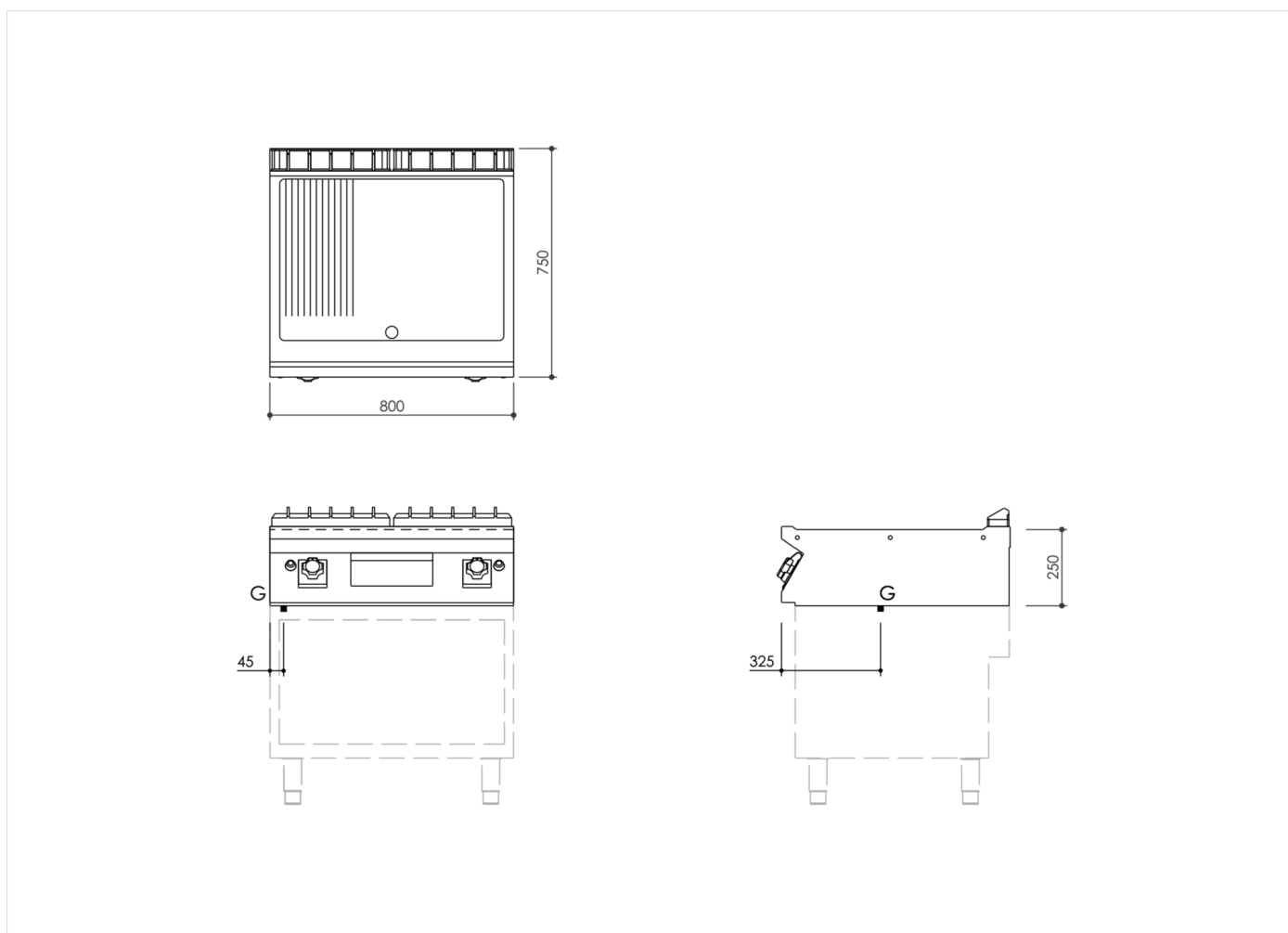
Gas griddle in AISI 304 stainless steel. 20/10 pressed steel top with anti-spill front edge, designed for flush alignment with hermetic seal supplied. Top designed to accommodate water column accessory. Cooking surface with ChromePlus sloping hotplate 1/3 ribbed 2/3 smooth chrome finish. super-tough and easy-clean hotplate. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed ease of cleaning. Cooking surface with 65 mm cold zone at front of hotplate. Round Ø 40 mm drain hole for fat. Grease collection tub with 1.5 litre capacity. Heating by means of steel stabilised flame burner having 2 branches and 4 rows of flames for each zone, complete with pilot flame and safety thermocouple. Heating control knob shaped to prevent water infiltration. Gas supply controlled by thermostatic valve with safety thermocouple. Cooking temperature manually controlled from 90°C to 280°C. Automatic ignition by means of piezoelectric device with waterproof cap. Cooking surface 735x530 mm. Scraper supplied for smooth hotplate. The product complies with EC regulation 1935/2004 and Italian ministerial decree 21/03/1973 (Materials and Objects intended to come into contact with Food) MOCA.



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**INSTALLATION SPECIFICATIONS**

(G) Gas Inlet:  $\text{Ø}1/2''$

