MARENO
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RANGE	CODE	MODEL	FUNCTION
M1 - 110	**MAMC0011270**	**FT118GLCT**	**Griddle**

ITEM

Pass through gas griddle top with smooth chromed plate

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TECHNICAL SPECIFICATIONS

WIDTH (mm):	**800**
DEPTH (mm):	**1100**
HEIGHT (mm):	**250**
WEIGHT (Kg):	**136**
VOLUME (m^3):	**0.37**
GAS POWER (kW):	**21**
COOKING ZONES N°:	**2**
COOKING ZONES DIM. (mm):	**680x900 mm**
COOKING ZONE DETAILS:	**2 x10.5 kW**
PRODUCT SPECIFICATIONS:	**Smooth Chromed Plate**
TEMP. RANGE (°C):	**90-280**

DESCRIPTION

Pass-through 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. Cooking surface with smooth mirror-polished chrome 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 680x900 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.