

RANGE	CODE	MODEL	FUNCTION
MI - 90	MAMCOOO4I5O	FT98GMG#	Griddles - Mild Steel Plate

ITEM

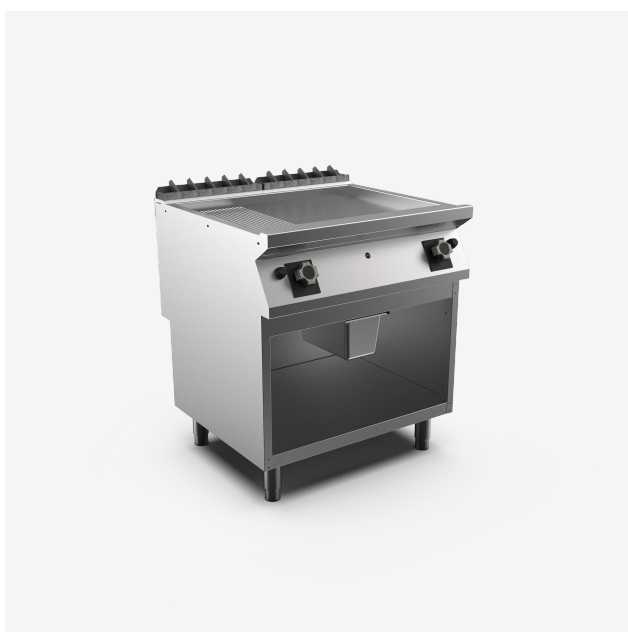
Gas griddle top with 2/3 smooth and 1/3 ribbed plate on open stand



RANGE	CODE	MODEL	FUNCTION
MI - 90	MAMCOOO4I50	FT98GMG#	<b>Griddles - Mild Steel Plate</b>

ITEM

**Gas griddle top with 2/3 smooth and 1/3 ribbed plate on open stand**



**TECHNICAL SPECIFICATIONS**

WIDTH (mm):	<b>800</b>
DEPTH (mm):	<b>920</b>
HEIGHT (mm):	<b>900</b>
WEIGHT (Kg):	<b>136</b>
VOLUME (m <sup>3</sup> ):	<b>0.5</b>
GAS POWER (kW):	<b>14</b>
INTERNAL BASE UNIT DIM. (mm):	<b>720x400(h)x900 mm</b>
COOKING ZONES N°:	<b>2</b>
COOKING ZONES DIM. (mm):	<b>735x700mm</b>
COOKING ZONE DETAILS:	<b>2x 10.50</b>
PRODUCT SPECIFICATIONS:	<b>2/3 Smooth, 1/3 Ribbed Mild Steel Plate</b>
TEMP. RANGE (°C):	<b>90-280</b>

**DESCRIPTION**

Freestanding electric griddle on open cabinet base, 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 sloping hotplate, 1/3 ribbed 2/3 smooth. 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 735x700 mm. Scraper supplied for smooth hotplate. Appliance equipped with stainless steel adjustable feet.



