

ELECTRIC GRILL



Grill range made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking griddle made of enamelled cast iron with special nanotechnology surface treatment for a better fats sliding, delivered with stainless steel splash guards and cleaning brush. Heating by two independent tilting electric heating groups. Lower well, water filling through tap with adjustment knob, capacity 13 lt (overflow).



<i>Energy Control</i>	Pre-Setting for remote control of power peaks	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	Counter Top	<i>Worktop thickness</i>	2 mm

Functional features

- Grill suitable for cooking meat, fish and vegetables for the most discerning palates thanks to the combination of radiating and contact cooking.
- Appliance functioning with water under the cooking surface for reducing fumes and fats collecting, thus to guarantee a correct product humidification, without the excessive weight loss of the food.
- Well with water filling through tap with adjustment knob and direct drain controlled by closing with overflow.
- n. 2 independent cooking areas power rated at 3.9 kW each.
- Useful cooking surface: 60 x 45 cm, 2 cooking grids.
- Cooking grills made in iron with a nanotechnology surface treatment which improves run-off of fats and grease by up to 8% compared to standard treatments.
- Heating of the cooking grid by electric heating elements.
- Commutable to 230V3 50/60 Hz
- Pre-setting for remote control of power peaks.
- Pre-set appliance for installation on under compartment, support surface; with specific accessories on bridge solution and cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Good thermal insulation on the front of the appliance for a greater comfort of the operator.
- Well capacity up to overflow lt 5.2.
- Well in AISI 304 stainless steel thickness 10/10, with rounded corners.
- Locking rod for electric heatings in vertical position.
- Splash guard on three sides in AISI 304 stainless steel, with concave geometry to contain splashes and heat.
- Two groups of armoured heating elements in INCOLOY.
- Appliance ignition by ON/OFF power switch and temperature control through energy regulator.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm.
- Non-slip rubber feet h = 2 cm.
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Security thermostat with automatic reset in case of drying functioning.
- Safety thermostat protecting the appliance and electric parts.
- Safety cut off when the electric elements are in the vertical position.
- CE approvals in respect of all directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- The product conforms to EN 1717 regulation (Protection against pollution of drinking water and general requirements for devices

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- to prevent return pollution).
- IPX4 protection rating.

Standard equipment

- Brush for cleaning.

Optional

- The lower compartment can be fitted with doors, container rack and frame with wheels.

Technical Data

<i>Working voltage</i>	400V 3N~ / 230V 3~ / 50÷60 Hz	<i>Electric Power</i>	7,7 kW
<i>Dimensions</i>	80x72x25 cm	<i>Packing</i>	86x82x65 cm

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Icon 7000 prof. 700

