

04/2018

# Mod: G7/PL4T

Production code: BBGFT477L



**Diamond**  
catering equipment



SMOOTH PLATE GAS TOP

SEE MORE TECHNICAL DATA:

Chromed plate	<input type="radio"/>
Lined plate	<input type="radio"/>
Smooth plate	<input checked="" type="radio"/>
External dimensions - WxDxH (cm)	40x73x25
Total power (kW)	5,5

HIDE THE OTHER TECHNICAL DATA:

Worktop dimensions - WxD (cm)	35x57
Nr. Burners 5.5 kW	1
Weight (kg)	43
Volume (m3)	0,2

The worktop is AISI 304 18/10 stainless steel with thickness of 1.5 mm. The splashguard, in AISI 304 stainless steel of 3 mm thickness, is welded to the cooking surface for greater ease of use and cleaning. The cooking plate with rounded front corners in smooth steel, with polished or solid chrome finish, has a thickness of 15 mm and slight tilt to facilitate cleaning operations and discharge of grease into a removable stainless steel basin with capacity up to 2 liters. In full modul models (70 cm), differentiated cooking can be done with two independently-heating electric burners/elements. The chrome finishing (LC and LRC models) allows cooking different foods in succession without the risk of transferring odors and flavors, thus avoiding having to clean the griddle plate between cooking individual items. In addition to facilitating cleaning operations, the chrome finishing is characterized by lower dispersion of heat, making the working environment more comfortable. Gas versions: stainless steel burners with self-stabilizing flame and thermostatic temperature control for a quick recovery of the temperature set. Pilot flame with thermocouple safety control. Piezo-electric burner ignition. Electric versions: armoured stainless steel electric heating elements; thermostatic temperature control.

