

06/2018

Mod: G9/PLCA8

Production code: BBGFTA998LC



Diamond
catering equipment

GFTA998LC



CHROMED SMOOTH PLATE GAS ON OPEN STAND

SEE MORE TECHNICAL DATA:

Chromed plate	<input checked="" type="radio"/>
Lined plate	<input type="radio"/>
Smooth plate	<input checked="" type="radio"/>
External dimensions - WxDxH (cm)	80x90x85
Total power (kW)	8+8= 16

HIDE THE OTHER TECHNICAL DATA:

Nr. Burners 8 kW	2
Weight (kg)	135
Volume (m3)	1

The worktop is AISI 304 18/10 stainless steel with thickness of 2 mm. The back-splash, 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 moduly models (90 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 finish 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.

