Mod: E9/PLA4

Production code: BBEFTA498L

Diamond
catering equipment

EFTA498L

SMOOTH PLATE EL. ON OPEN STAND

SEE MORE TECHNICAL DATA:

Chromed plate	○
Lined plate	○
Smooth plate	●
External dimensions - WxDxH (cm)	40x90x85
Total power (kW)	6

HIDE THE OTHER TECHNICAL DATA:

Nr. Electric heating elements 6 kW	1
Supply (N)	400V 3N 50/60Hz
Weight (kg)	82
Volume (m3)	0,5

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.