

**DOUBLE RIBBED CAST IRON PLATE CM 51,5X43,5X23,5h
3000 W - CE**



vedi prodotto online

SOLUZIONI FOODSERVICE

Suitable for cooking any type of meat, fish, eggs, vegetables, cheese, or any food cooked on a plate; ideal for stuffed toasts, hot sandwiches of various thicknesses and sizes. Easy to handle and to position, it offers a large work surface in a small space.

Plates resistant over time created in cast iron treated with vitrified food enamel, to ensure hygiene and unassailability from acids and salts as well as absolute resistance to oxidation.

TECHNICAL FEATURES:

- Structure in stainless steel
- Cast iron plates with glass-ceramic treatment
- Maximum strength and durability
- Excellent thermal conductivity
- Extremely easy to clean
- Self-balanced upper plates with adjustable hardness according to the operator's needs
- Armored heating elements adhering to the plates for optimal thermal conductivity
- Two adjustable thermostats up to 300 °C (separate management of the two halves of the plate)
- Ideal for heavy workloads and continuous use
- Size cm. 51.5x43.5x23.5h
- Power 3000 Watts
- Single-phase power supply
- Usable surface cm. 50X25.5
- Net weight Kg 28