



#### TECHNICAL CARD

<b>power supply</b>	Monofase
<b>Volts</b>	V 230/1
<b>frequency (Hz)</b>	50
<b>motor power capacity (Kw)</b>	3,1
<b>net weight (Kg)</b>	31
<b>breadth (mm)</b>	515
<b>depth (mm)</b>	435
<b>height (mm)</b>	235

#### PROFESSIONAL DESCRIPTION

**Table top in cast iron with 2 striped tops and smooth lower surface:**

- **stainless steel structure** ;
- **cast iron plates with glass ceramic coating** , to guarantee maximum strength, durability, hygiene and resistance to acids and salts as well as absolute resistance to oxidation;
- **thermostatic control from 0 ° to 300 ° C** ;
- **ideal for cooking any food cooked on a plate** , such as stuffed toast, hot rolls of various thicknesses and sizes, meat, fish, eggs, vegetables, cheeses;
- **easy to handle and position** , it offers a large work surface in a small space;
- **excellent thermal conductivity** ;
- extreme ease of cleaning;
- **removable front fat collection tray** ;
- **self-balanced upper plates with adjustable hardness for the operator's needs**;
- **armored resistances adherent to the plates** for an optimal thermal conductivity and rapid heating;
- external dimensions: 515x435x235h mm;
- bottom plate dimensions: 500x255 mm.

**MADE IN ITALY**

CODE	DESCRIPTION	PRICE/DELIVERY
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**KRPGRL2**

COOKING PLATE, table-top IN CAST IRON TREATED WITH GLAZED FOOD ENAMEL, with SMOOTH LOWER FLOOR and 2 PLIERS LIFTED RIGGED, THERMOSTATIC CONTROL FROM 0 ° TO 300 ° C, V. 230/1, Kw. 3.1 - dim. mm. 515X435X235h

**€ 517,98**

*VAT excluded*

**Shipping to be calculated**

**Delivery** from 4 to 9 days