



Flash Freeze Your Way to New Terrain

The Anti-Griddle™ is a traditional cook top with an amazing twist: instead of heating, the device quickly freezes sauces, purees, vinaigrettes, crèmes, foams, fruits or any type of food! Inspired by Chef Grant Achatz at Alinea Restaurant in Chicago, this unique innovation opens a new dimension for your creativity.

Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual-textures create a surprising and unique experience in restaurants.

On buffets and at catering events, the Anti-Griddle™ always attracts diners when preparing a frozen appetizer or dessert right in front of their eyes. Let your culinary imagination run wild!

Brought to you by Sage | Polyscience, bringing you great design and unparalleled precision to the culinary world.

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Flash Freeze Creation Plate

Technical Specifications

PERFORMANCE

Power Supply	34.5 kg / 76 lbs
Peak Working Temperature	-29°C / -20°F
Electrical Requirements	220-240Vac, 3.3A, 50

OPERATION

Control Functionality	<ul style="list-style-type: none"> • Fixed -29°C / -20°F working temperature • 877 cm² / 136 in² freezing surface • Simple operation and maintenance
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WEIGHTS & DIMENSIONS

Overall Dimensions (L x W x H)	40.3 x 46.7 x 26.7 cm / 15.88 x 18.38 x 10.5 in
Surface Dimesions (L x W)	36.8 x 23.8 cm / 14.5 x 9.38 in
Shipping Weight (L x W x H)	34.5 kg / 76 lbs
Shipping Dimensions	58.4 x 55.9 x 53.3 cm / 23 x 22 x 21 in

Agency Certification	UL/IEC Commercial Certification IPX3 Rated Water Protection
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SKU Number	CAG700SIL2GUK1
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FLASH FREEZING

Quickly freezes food into a solid or semi-frozen texture.

Freezes unique forms or intricate designs.

-29°C / -20°F 'griddle' temperature ensures instantaneous results.

High-endurance stainless steel, easy-to-clean surface.