

Gas Griddle Plates

- wide drawer for fat collection;
- available with soft iron griddle, AISI430 or polished chrome griddle.
- stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

PLATE VERSIONS AVAILABLE		
	M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON MERCATI EXTRA UE
	M 40 - M 60 M 80 - M 120	SMOOTH AISI 430 NEW
	M 40 - M 60 M 80 - M 120	SMOOTH CHROME
	M 40 - M 60 M 80	RIBBED SOFT IRON MERCATI EXTRA UE
	M 40 - M 60 M 80	RIBBED IN AISI 430 NEW
	M 40 - M 60 M 80	RIBBED CHROME
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON MERCATI EXTRA UE
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED IN AISI 430 NEW
	M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED CHROME

Plate welded to hob, thus guaranteeing a wider cooking zone and preventing the accumulation of dirt.

The plates tilt 10 mm towards the front of the appliance, optimising flow of fat into the drip drawer.

Multiple burners underneath the plate ensure uniform heat distribution.

