

Gas Griddle Metos Proxy 74GFTIST



Product information

SKU	4344327
Product name	Gas Griddle Metos Proxy 74GFTIST
Dimensions	400 × 700 × 295 mm
Weight	32,500 kg

Description

- Gas Griddle Metos Proxy 74GFTIST with soft iron smooth plate.
- Moulded top in AISI304 stainless steel with Scotch Brite finish moulded in a single piece and plates hermetically sealed guarantee easy cleaning and prevent infiltrations of grime and water
 - Front control panel made of AISI304 stainless steel with Scotch Brite finish and profile designed for easy cleaning
 - External panelling in stainless steel with Scotch Brite finish
 - Top versions with construction designed for installation on open neutral bases or bases with doors, on refrigerated bases and on top surfaces.
 - The gas connection is supplied in the front bottom part of the machine as standard
 - Gas versions with piezoelectric ignition equipped with protection against infiltration
 - Version with power regulation delivered by a continuous operation tap with temperature regulation from 200°C to 400°C



- Pilot flame and thermocouple safety valve. Piezoelectric ignition.
- Standard h80 mm feet for flat-top installations to facilitate installation, connection and safe maintenance of the equipment
- Upright splashback with anchor points, supplied as standard.
- One cooking area; Plate with a large cooking surface, 396 x 555 mm
- Large stainless steel grease tray with inspection window to monitor the level of liquids inside
- The work surface is slightly inclined to allow it to convey sauces, grease and condiments into the special large-capacity collection drawer

Accessories (separate price):

- JC joint cover - to prevent infiltration of liquid and grime between the elements
- Neutral open stand M40
- Door for stand M40
- Closing panel for technical cabinet- in-line cooking block
- Closing panel for technical cabinet- opposite cooking block
- Front plinth M40