

Free-standing appliances 700

Griddle Plate 600

Smooth steel cooking surface

Manufacturer: Locher Großküchen-Geräte GmbH

Model: 207432



Description:

Electric griddle plate 400

Smooth steel cooking surface
Standing model with 20 mm deeper welded griddle plate

Material: 18/10 stainless steel DIN 1.4301
Switch, inspection cover, rear panel and upper floor in the substructure removable. Flush-mounted griddle plate.
Base unit closed on 3 sides, open at the front.
Rear 20 mm on the edge and a 10 mm backsplash right and left for the clamping web connection. 4 adjustable feet that can be removed for installation on a pedestal.

The frying surface is made of special steel FE510 (this may ungreased rust!), Rounded corners, R12, the surface with special cut for good frying results. Front panel with drain shaft (125x35 mm) into a removable grease drawer. The frame is jointlessly from the top of the plate welded (hygiene!), Means that no grease inlet down possible.

Isolated tubular heaters ensure a uniform heat distribution.

The simple operation is carried out by a infinitely variable temperature control via thermostat with operating and heating display. The griddle plate has two separately controllable heating zones.

The package includes: Removable splash, grease tray, turning spatula, stainless steel cleaning sponge and lead

Optional:

- Teflon-Plug (209400)
- Clamping bridge
- door(s) for base (angle left o. right)
- Preparation for energy optimisation

Technical data

Width: 600 mm
Depth: 700 mm
Height: 850/900 mm
Height of lower compartment: 700 mm
Frying surface: 520 x 520 mm
Temperature range: 60° - 300°C

Total el. conn.: 400V / 3ph / 7,5 kW

01/20 Dimensions and images are indicative. We reserve ourselves the right to modify any data without prior notice.
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