



Contact Grill – Vitro Ceramic

The PREMIUM VC FT

The PREMIUM VC FT is built around our vitro ceramic infrared heating system to bring energy efficient cooking to your kitchen. By cutting the heat up times (230'C in 90 seconds) and reducing cooking times (a toasted sandwich in under 2 minutes) this contact grill can bring real savings to your business. The perfectly smooth glass plates give direct heat transfer to your food making the cooking process quicker and healthier and the infrared vitro-ceramic technology reduces smoke and smell.

Features: self-levelling top plate, power on light, 300'C thermostat, front opening drainage drawer, integral digital timer with three pre-sets.



Weight	13kg
Dimensions (mm) w x d x h	390 x 620 x 260 (h = 600 with top plate raised)
Plate Configuration	Flat Top and Flat Bottom
Power	2 KW
Cooking Surface (mm)	335 x 310
Temp 'C (min) – (max)	50 - 300