



Contact Grill – Vitro Ceramic

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## The PREMIUM VC L

The PREMIUM VC L 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.



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