

Electric Griddle

Electric fry-top with sloping hotplate

NEBE74GLR

700 line

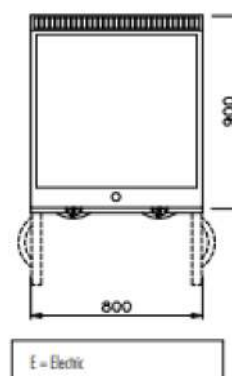
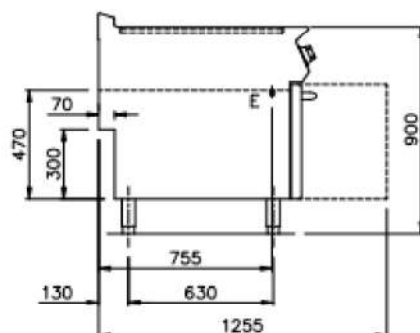
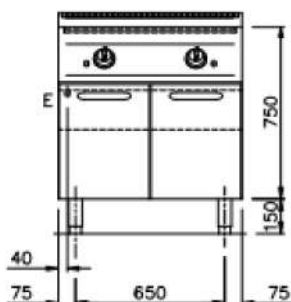
SILKO
IDEAS. WELL DONE

Electric fry-top with two cooking zones with sloping hotplate, versions: smooth, ribbed, 2/3 smooth 1/3 ribbed, constructed in Aisi 304 stainless steel. 20/10 thick stainless steel top. Hotplate recessed 40 mm compared to worktop, fully welded construction for guaranteed easiness of cleaning. Satin finish cooking surface with 65 mm cold zone on the front side of the hotplate. Round drain hole for grease diam. 40 mm. Grease collection tub with 2,5 litre capacity.

Heating by means of armoured heating elements in incoloy. Activation of heating signaled by an indicator led on the control panel. Cooking temperature thermostatically controlled with adjustment from 110 to 280 °C. Safety thermostat trips in the event of working thermostat malfunction. Cooking surface cm 745 x 700. on 800 mm open base. Height adjustable feet in stainless steel. Scraper for hotplate supplied.



Width mm.:	800
Depth mm.:	900
Height mm.:	900
Weight kg.:	-
Volume m³:	1
Voltage: EL	VAC 200-240V 50/60 Hz
Power kW.:	15
Gas Power (kw):	-



NOTE

- All dimensions reported on the drawing are meant with finished tiled-floor and side walls
- Main gas connections must be provided of closing gate device
- Mass connections must not use welded tubes
- Gas connections must be settled according to current rules in the country
- Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing) - All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug
- All electric connections must be provided of main switch

Silko - Ali S.p.A.
Via Cal Langa, 8
Z.I. San Giacomo di Vigilia
31029 Vittorio Veneto
(TV) ITALY
T: (+39) 0438 911930
F: (+39) 0438 506291
info@silko.it
www.silko.it