

## K7GFB10VVL

GAS LOW-BUILT GRIDDLE PLATE SMOOTH STEEL + OPEN CABINET -  
PERFORMANCE LINE



### PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

**Quick temperature rise** and heat retention achieved by **2-branch burners with optimized combustion**, suitable for working at high temperatures, with thermostatically controlled 8-position thermocouple safety valve and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

**Single large-size low-built cooking plate made of special stainless steel** and processed with a smooth finish that allows excellent heat transmission and **mirror polished finishing** to ensure non-stick food and quick cleaning in compliance with current regulations.

**Two different cooking areas**, each provided with its temperature controls. **Smooth cooking plate.**

Sloping worktop facing the fat drain hole. **Large hole on the cooking surface** for draining fats into a **provided container with a capacity of 1.3 liters** below the cooking surface itself.

Moulded AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and back panels.

A Teflon plug, suitable to plug the drain in case of any cooking with a film of oil, available **on demand**.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

**Height-adjustable** stainless steel legs.

Accessories available **on demand**.



## TECHNICAL SPECIFICATIONS

**Width:** 800 mm  
**Depth:** 700 mm  
**Height:** 850 mm  
**Weight:** 78 kg  
**Volume:** 0.80 m<sup>3</sup>  
**Gas power:** 13.80 kW

