

Gas Griddle Plates

- wide drawer for fat collection;
- available with soft iron griddle, AISI430 or polished chrome griddle,
- stable flame burners with piezo-electric ignition
- Independent controls every 40 cm wide module
- temperature adjustment from 200°C to 400°C with thermocouple safety valve or from 100°C to 280°C with thermostatic valve. Adjustment is from 100°C to 280°C for the chrome version

Available with plate versions:

- **soft iron (extra-EU markets)**
- AISI 430
- chrome

PLATE VERSIONS AVAILABLE

M 40 - M 60 M 80 - M 120	SMOOTH SOFT IRON MERCATI EXTRA UE	
M 40 - M 60 M 80 - M 120	SMOOTH AISI 430	NEW
M 40 - M 60 M 80 - M 120	SMOOTH CHROME	
M 40 - M 60 M 80	RIBBED SOFT IRON MERCATI EXTRA UE	
M 40 - M 60 M 80	RIBBED IN AISI 430	NEW
M 40 - M 60 M 80	RIBBED CHROME	
M 40 - M 60 M 80 - M 120	2/3 SMOOTH - 1/3 RIBBED SOFT IRON MERCATI EXTRA UE	
M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED IN AISI 430	NEW
M 40 - M 60 M 80 - M 120	2/3 SMOOTH 1/3 RIBBED CHROME	

Plate welded to hob,
thus guaranteeing a
wider cooking zone
and preventing the
accumulation of dirt.

Multiple burners
underneath the plate
ensure uniform heat
distribution.

The plates tilt 10 mm towards the front of the
appliance, optimising flow of fat into the drip
drawer.

