

Electric Griddle Plates

- lowered griddle compared to the 4 cm top and tilted towards the machine front by 1 cm to drain the fat;
- wide drawer for fat collection;
- available with soft iron griddle, AISI430 or polished chrome griddle.
- stainless steel high power armoured heating elements
- thermostatic safety control adjustable from 110°C to 280°C for all versions.

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

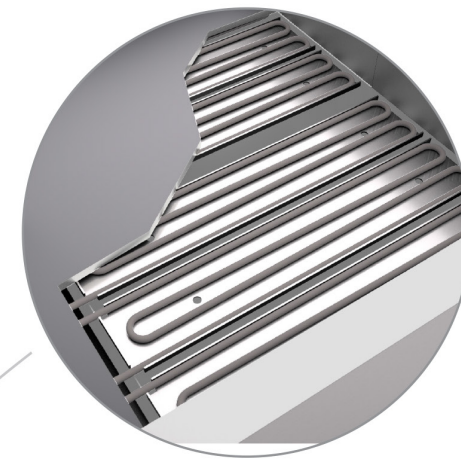


Plate with incoloy-sheathed heating elements placed on the underside in order to cook with a uniform temperature.



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



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

