



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



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



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.

