

Electric Iron Griddle EG-820



Product codes:

Reference: 1583

EAN13: -UPC: -

Product description:

Material and Design

- Body Material: 201 SUS stainless steel, corrosion-resistant and easy to clean.
- Plate Material: A3 iron, ideal for efficient and uniform heat transmission.
- Plate Surface: Completely flat, optimized for cooking multiple foods at the same time.
- Plate Thickness: 10 mm, ensuring exceptional heat retention even during prolonged use.

Capabilities and Features

- Cooking Area: 728 x 400 mm, providing ample space to work with different foods.
- Temperature Range: From 50°C to 300°C, ideal for adapting to various culinary preparations.
- Independent Temperature Control: Two adjustable thermostats up to 300°C, with safety limiters reaching 350°C.
- Light Indicators:
- 2 power lights.
- 2 heat lights, indicating when the surface has reached the desired temperature.

Technical Specifications

Voltage: 220-240V / 50Hz or 110V / 60Hz.

• Power: 4400W.

• **Dimensions:** 730 x 467 x 245 mm.



• Packaging Dimensions: 805 x 435 x 320 mm.

Net Weight: 33.1 kg.Gross Weight: 36.3 kg.

Additional Features

- Precise Temperature Control: Ideal for different cooking techniques such as grilling, pressing, or heating food.
- Compact and Functional Design: Easy to integrate into any professional kitchen without compromising space.
- Easy Maintenance: Cooking surface and structure that facilitate daily cleaning.

Product Advantages

- **High Efficiency:** 4400W power for fast and even heating.
- Durability: Robust construction in stainless steel and A3 iron to withstand intensive use.
- **Versatility:** Perfect for meats, fish, vegetables, and other foods, adapting to the demands of professional kitchens.

Product features:

Power Supply Voltage: 220-240V 50Hz

Power Watts: 4400W

Type: After-dinner conversation

Material: Hierro

Measure: 550x470x230mm Measure: 550x470x230mm

Heat: Frytop

Gas-Electric-Induction-Oil: Electricity

Surface: Lisa

Product short description:

The **Professional Electric Griddle EG-820** is the ideal solution for industrial and professional kitchens seeking efficiency, durability, and uniform results. Manufactured with high-quality materials, such as stainless steel and A3 iron, this griddle is designed to withstand intensive use in the hospitality sector. Its completely flat and wide surface ensures even cooking, while its independent temperature controls make it extremely versatile.



Product gallery:













