

Double Gas Fry-Top Series 600 GG606SG 600mm Smooth-Grooved Plate



Product codes:

Reference: 6010A

EAN13: -UPC: -

Product description:

Material and Design:

- Robust Structure: Body made of stainless steel, resistant to corrosion and easy to clean.
- Mixed Cooking Surface: 15 mm thick plate, half smooth and half grooved, ideal for meats, vegetables, and fish.
- Splatter Guard: 100 mm, keeps the work area clean.
- Efficient Combustion System: with even heat distribution.

Included Equipment:

- Mixed griddle (1/2 smooth, 1/2 grooved).
- Injectors for conversion to propane-butane.
- Grease collection tray in stainless steel.



• Supplied pre-set for natural gas.

Technical Specifications:

• Model: GG606SG

• Surface type: Mixed (1/2 smooth, 1/2 grooved)

• Plate thickness: 15 mm

• Body material: Stainless steel

• Gas type: Natural Gas / LPG (propane-butane)

• Burners: 2 burners

• Total power: 2 x 4800 W (9.6 kW)

• Dimensions (Length x Width x Height): 600 x 600 x 265 mm

• Volume: 0.17 m³

• Gross weight: 55 kg

Additional Features:

- Piezoelectric Ignition: Safe and no need for electricity.
- Automatic Gas Shut-off: The system cuts off the supply if the flame goes out.
- Versatile Use: Perfect for cooking different foods at the same time thanks to its combined surface.
- Easy Maintenance: Removable components and materials that facilitate cleaning.

Product features:

Width: 600 Fund: 600mm

Power Watts: 9600W



Type: After-dinner conversation

Material: Hierro Heat: Frytop

Gas-Electric-Induction-Oil: Gas

Burner - Stove: 2

Surface: Lisa-Grooved

Product short description:

The **gas griddle GG606SG** is a professional gas griddle that offers maximum versatility with its **mixed surface (1/2 smooth, 1/2 grooved)**, ideal for cooking different types of food simultaneously. Its **stainless steel** construction, along with burners with piezoelectric ignition and safety system, make it perfect for intensive use in industrial kitchens.

Product gallery: