

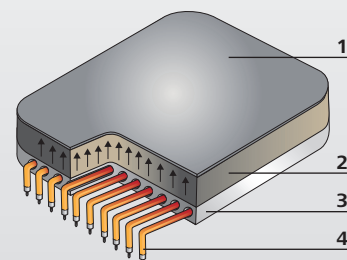
# Hard chrome griddle plate MS-G-50 50 x 70 cm with 2 heating zones, 6 kW

Item no. 111443



## Exclusive technology

2-plate heating technology with cast-in heating elements combining maximum efficiency with minimum energy consumption



### Standalone devices of cooking suite quality: Slim and practical

Griddle with two heating zones positioned one behind the other which can be controlled independently. Boasts a large griddle plate despite its narrow front.

### Benefits that are spot on

- Food is grilled evenly and remains tender
- No sticking, scorching or burning – even with delicate products
- Health-conscious grilling that removes excess fat
- Can be cleaned quickly and easily (even in between jobs) using just water
- Temperature range of between 50–250 degrees C
- Maximum efficiency thanks to two-plate heating technology with cast-in heating bars
- Reduced heat emission levels thanks to hard chrome coating
- Temperature barely drops even at full capacity
- Optimum grilling results, even with large quantities

#### Equipment

Anti-stick hard chrome surface  
Continuously variable temperature control  
Efficient 2-plate heating technology  
Status indicators  
Removable grease tray  
Height-adjustable feet

#### Accessories included

Removable splash guard  
Angled spatula  
Stainless steel sponge

#### 1 Hard chrome surface

- Reduces heat emission
- Stops food on the griddle burning
- Very easy to clean

#### 2 Precision ground steel mono-block

- Efficient heat accumulator
- Will not warp
- Monitored for temperature

#### 3 Heat conducting plate made from high-quality die-cast aluminium

- Fast heat transfer
- Optimum heat distribution

#### 4 Powerful heating elements

- Durable
- Fail-safe

**MS-G-50**  
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## Design

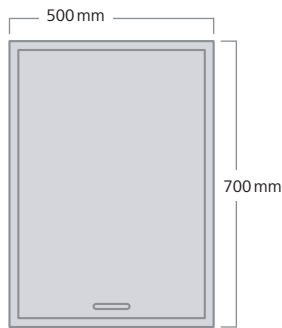
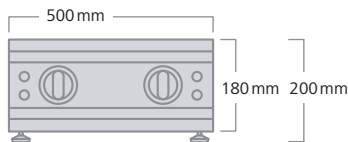
- Steel monoblock griddle plate with anti-stick surface
- Complete housing made from solid stainless steel (Chromium nickel steel 1.4301)
- 2-plate heating technology with cast-in heating elements
- Griddle plate leak-proof welded against frame
- Fat drain in pull-out, easy-to-clean, GN drawer
- Height-adjustable metal feet

## Electrical equipment

- One-handed operation using a rotary switch 50–250°C
- Continuously variable temperature control thanks to thermostats
- Status indicated by means of indicator lights
- Safety temperature limiter
- Power supply cord incl. plug

## Technical data

Dimension	500 × 700 × 200 mm
Griddle area	440 × 640 mm
Connected load	6 kW 3×400 VAC 50/60 Hz
Heat emission	latente 1980 W sensible 2400 W
Plug	CEE 16 or type 15
Cable length	2.2 m
Weight	60 kg



## Safety instructions

The appliance must not be used on or in the vicinity of flammable materials.  
Never use caustic agents to clean the surface of the grill plate.

The experience MENU SYSTEM has gained as the leader of the induction cooking suite market flows directly into the design and development of our standalone appliances. Accordingly, our standalone appliances provide the ideal response to the needs of professionals.



## Quality guaranteed

Our manufacturer's warranty vouches for the quality of our products. Depending on country and region, service and warranties are looked after either by MENU SYSTEM directly or by our authorised partners.



## Made in Switzerland

With MENU SYSTEM, electrical technology and metal-worked components all come from a single source. The high degree of vertical integration guarantees full control based on quality and expertise. For MENU SYSTEM, «Made in Switzerland» isn't just a label – it's a philosophy and a living reality.