

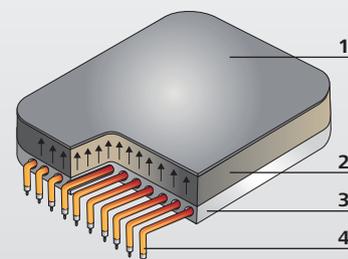
Hard chrome griddle plate MS-G-120 120 x 60 cm with 2 heating zones, 9 kW

Item no. 111442



Exclusive technology

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



- 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

Standalone devices of cooking suite quality: The XXL griddle

Super-size griddle – unique in terms of size and performance. Ideal for busy steakhouses and barbeque restaurants. Features two heating zones positioned one next to the other which can be controlled independently, Room for two chefs to work.

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

MS-G-120
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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	1200 × 600 × 200 mm
Griddle area	1140 × 540 mm
Connected load	12 kW
	3×400 VAC
	50/60 Hz
Heat emission	latente 3960 W
	sensible 4800 W
Plug	CEE 32
Cable length	2.2 m
Weight	115 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.