

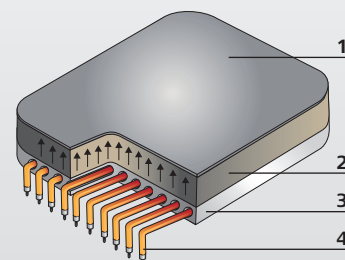
Hard chrome griddle plate MS-G-90 90 x 60 cm with 2 heating zones, 9 kW

Item no. 111370



Exclusive technology

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



Standalone devices of cooking suite quality: Wide and powerful

Wide griddle for maximum productivity and managing large volumes. Ideal for steakhouse, barbeque restaurants and catering on a large scale. Features two heating zones positioned one next to the other which can be controlled independently.

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

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Design

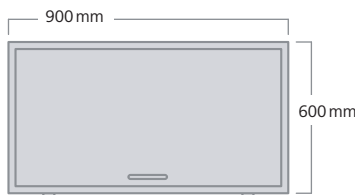
- Steel monoblock griddle plate with anti-stick surface
- Complete housing made from solid stainless steel (Chromium nickel steel 1.4301)
- 2-plate heating technology with cast-in heating elements
- Griddle plate leak-proof welded against frame
- Fat drain in pull-out, easy-to-clean, GN drawer
- Height-adjustable 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 | 900 × 600 × 200 mm |
| Griddle area | 840 × 540 mm |
| Connected load | 9 kW |
| | 3×400 VAC |
| | 50/60 Hz |
| Heat emission | latente 2970 W |
| | sensible 3600 W |
| Plug | CEE 16 or type 25 |
| Cable length | 2.2 m |
| Weight | 95 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.