

70

ESSENTIAL SERIES

FLS8GU

ELEMENTO DI COTTURA STANDARD
STANDARD COOKING ELEMENT

OFFICINE GULLO
FIRENZE

GAS SMOOTH GRIDDLE 80 CM



DESCRIPTION

The smooth griddle is a chrome-plated hot plate for domestic and professional use, made of heavy-gauge polished FE510C stainless steel to prevent food from sticking. Equipped with lid and drip-tray to collect cooking juices. The griddle surface, gas-heated, can also be used to sauté food without added fat. High durability and rapid heat up from 50° to 300°C control. Pilot light with piezoelectric ignition. Thermocouple safety valves, safety thermostat.

FEATURES

Construction

Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite, incorporating 2mm thick worktop, rounded edges, rear splash back.

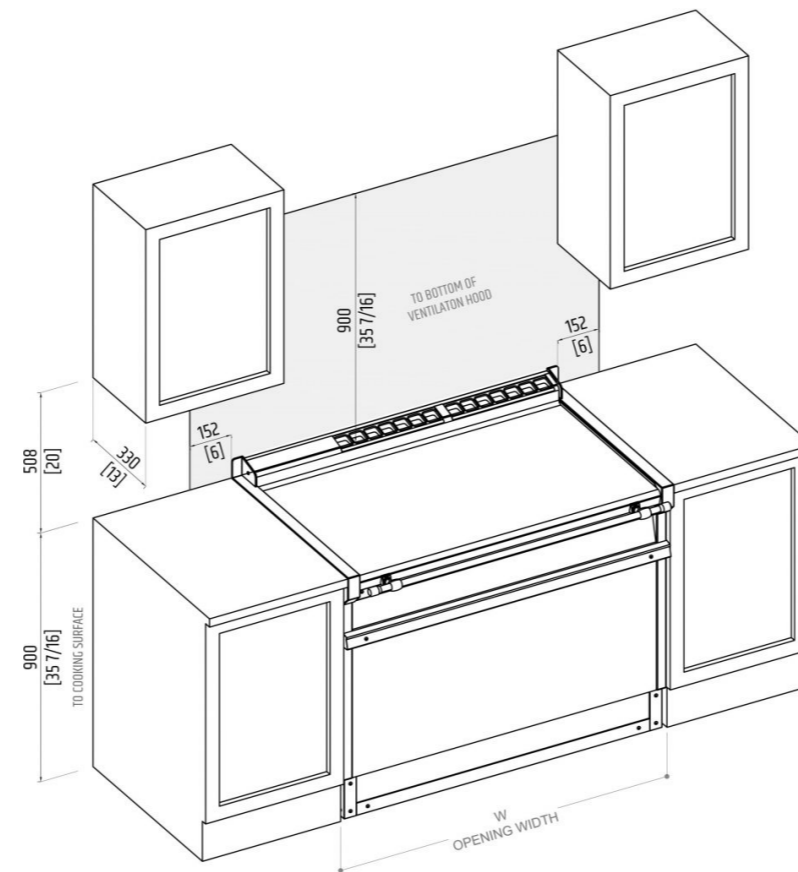
Cleaning

It is easy and fast to clean after use: all you have to do is wipe the warm surface with a solution of water and vinegar.

PLANNING NOTES

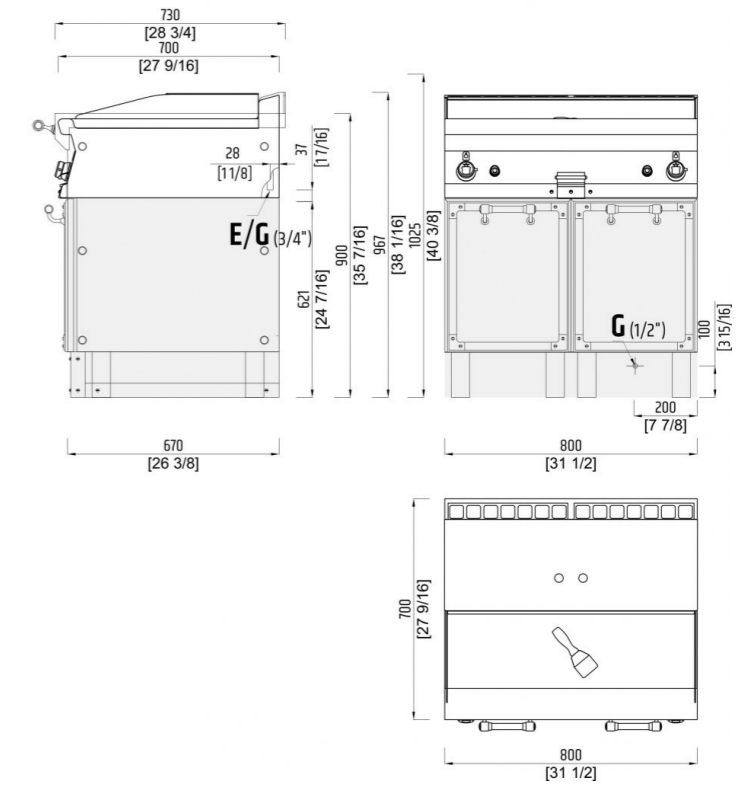
(i) The supply line must be equipped with an approved external gas shut-off valve located near the range in an accessible location. Do not block access to the shut-off valve. (ii) The unit is supplied with a gas regulator for each gas connection, the regulator(s) must be installed under or behind the cabinets adjacent to the Range and never behind or under the range itself. Not doing this will void the product warranty. (iii) If the range is installed between wood cabinet, those must be on legs so that the proper ventilation and air flow is available to the range. (iv) Locate the electrical supply flush with the wall or floor and within the area shown in the illustration. (v) Gas location shown only represents actual connection on the appliance.

INSTALLATION SCHEME



NOTE: (i) Shaded area above countertop indicates minimum clearance to combustible surfaces, combustible materials cannot be located within this area. (ii) The furniture that is next to the range cooker must not be placed on the floor but must be lifted by means of feet to allow for aeration.

DETAILS



TECHNICAL INFO

WIDTH	31 1/2" in
DEPTH	28 3/4" in