

Cod: 8586

Double electric hotplate 860x485x240mm



Description

The Ristoattrezzature **double electric hot** plate is designed to support cooking work in any catering area: bars, cafeterias, ice cream parlours, pastry shops or kiosks. Meet your customers' needs with the perfect professional equipment.

Compact, safe and reliable: the crepe griddle helps you to ensure top performance in the kitchen at all times. Ideal for preparing crêpes, galettes, piadinas and much more.

Complete your work area in a practical and functional way by choosing the right product from the online catalogue. Select the **double electric hotplate** for your professional needs.

Design and function

The Ristoattrezzature **double electric hot** plate is characterised by a minimalist and functional design. **Clean, essential and technical lines.** Its operation is easy and intuitive.

The **external dimensions** are 860x485x240 mm, inside there are **2 practical plates on which**

to pour the dough. Thanks to the homogeneous heat distribution over the entire plate, you will obtain even cooking.

The **weight of the hotplate is approximately 36 kg.** 6 kW power for 230 V: **try it even in small spaces and surprise your customers with a sweet or savoury treat.**

The **structure is made of resistant stainless steel** and guarantees durability and robustness over time. On the front panel you will find:

- **power button**
- **automatic thermostat** to adjust the desired temperature from **50° C to 300° C** and manage the ideal browning point.
- a **practical timer**: approx. 1'-3'.

The **double electric hotplate** is a truly versatile product: it adapts well to different preparations both in the kitchen and in the bakery and is perfect for any space.

Choose to optimise the preparation time of your dishes with the **double electric hotplate** for bars and ice cream parlours and keep the quality of the final product at the top.

Cleaning and maintenance

The **electric twin hotplate** for kiosks is easy to clean. Take care of this equipment and **clean it daily**, and after each use, when the plates are cold.

The **professional crepe maker has a non-stick coating** that prevents the batter from sticking and facilitates cleaning.

Proceed by using spatulas to remove residues and, above all, the right products. **Avoid using abrasive sponges or corrosive products** so as not to remove the chrome or scratch the griddle. Simply proceed with a **damp cloth and a mild detergent.**

Ensure your professional kitchen is **clean and hygienic** in just a few steps.

Why it's the right product for you

Choose the **double electric hotplate** from Ristoattrezzature for the many advantages it offers. We are talking about a professional piece of equipment:

- **Versatile**
- **Fast**
- **Simple**
- **Safe**
- **Durable**
- **Quality.**

Excellent value for money for a product that allows two preparations to be made at the same time. This product is designed to ensure maximum manageability with great attention to the choice of materials and attention to detail. g

Discover all the details of the double electric hotplate on our website and complete your purchase in just a few clicks.

Dimensions

Diametro della piastra	395 mm
Dimensioni esterne	860x485x240 mm

Technical data

Peso	36 kg
Potenza Elettrica	6 kW
Voltaggio	230 V