

| CODE | MODEL | TYPE | POWER SUPPLY | SERIES |
|-----------------|----------------|----------------|-----------------|-----------------|
| 10771001 | M7GRE40 | GRIDDLE | ELECTRIC | MILO 700 |

DESCRIPTION

ELECTRIC WATER-HEATED RADIATING GRID ON OPEN STAND
TECHNICAL DATA

| | |
|---------------------------|-----------------|
| Electric power (kW) | 4.1 |
| Standard voltage* (kW) | 380-415 V 3 N ~ |
| N° of cooking zones | 1x4,1kW + 0,8kW |
| N° of tanks | 1x GNI/I |
| IPX Protection Grade (mm) | IPX4 |

DIMENSIONS DATA

| | |
|---------------------------|----------------------|
| Product dimensions (mm) | 400W x 730 P x 900 H |
| Net weight (kg) | 38 |
| Gross weight (kg) | 51 |
| Packaging dimensions (m3) | 430 x 972 x 1264 |
| Packaging volume (m3) | 0.53 |


CONSTRUCTIONAL FEATURES

Worktop made of 2mm-thick AISI 304 stainless steel with Scotch Brite finish. Control panel, side panels and back panel in 1mm thick AISI 304 stainless steel with Scotch Brite finish. Precise juxtaposition of worktops ensuring maximum hygiene. Stainless steel brackets are provided as standard, allowing the appliances to be effectively fixed side by side (optional gasket). Sloping back guard with built-in exhaust grate and removable steel closing grid. Adjustable feet made of AISI 304 stainless steel with scratch-resistant sole made of insulating plastic material. Foot extension 60mm, standard worktop height 900mm (minimum 895, maximum 955).

TECHNICAL FEATURES

Direct food cooking heating system with AISI 304 stainless steel flat-tube heating elements with low thermal inertia and energy regulator allowing constant temperature throughout the cooking cycle at both low (fish) and high (meat) temperatures.

Lower molded basin made of AISI 304 stainless steel with large radiused edges and equipped with water filling by means of a solenoid valve controlled by a push-button. AISI 304 stainless steel spout and drain tap with front control.

The presence of water in the tank during cooking makes it possible to humidify the food by means of a light steam current and to remove cooking residues. Cleaning of the heating elements by the pyrolysis effect, i.e. by raising the temperature to the maximum without the possibility of flames or burns, and with the help of a scraper specially molded on the shape of the elements that removes any carbon residue from the food.

Manual tilting of the heating element with safety microswitch and athermic side knob to facilitate tank cleaning operations.

Ergonomic, athermic knobs with built-in operating LED.

Lower open compartment made of AISI 304 stainless steel.

ACCESSORIES(not included)

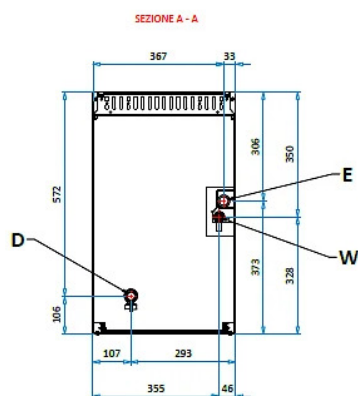
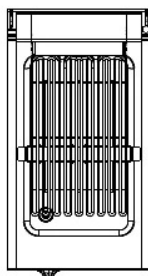
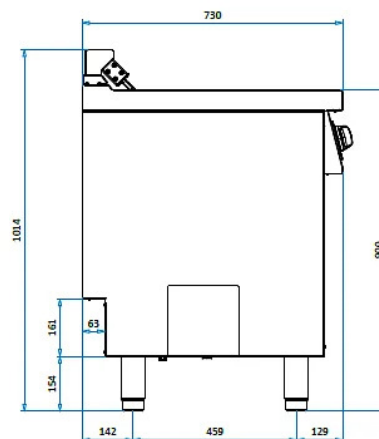
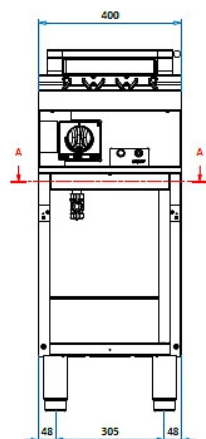
| Code | Model | Description |
|--------|-------|----------------------------------|
| 863031 | GC74 | GRID FOR MEAT KIT 205 ASS0374 |
| 863035 | GC78 | GRID FOR MEAT KIT 206 ASS0368 |
| 863011 | GP74 | STAINLESS STEEL FISH GRID |
| 863015 | GP78 | STAINLESS STEEL FISH GRID |
| 865049 | LV-9 | LAVA STONE PACKAGE 9KG.PEZ.30/55 |

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DESCRIPTION

ELECTRIC WATER-HEATED RADIATING GRID ON OPEN STAND

TECHNICAL DRAWING



CONNECTIONS

| | |
|-----------------|-----------------|
| E = ELECTRIC | 380-415 V 3 N ~ |
| W = WATER INLET | 3/4" G |
| S = DRAIN | 3/4" G |