



Description

The cast-iron contact-grill SAVOYE is particularly recommended for continuous daily use.

The **cast-iron contact-grill SAVOYE** is designed for **intensive use** with the cooking of **96 hamburgers or steaks per hour!** Its cast-iron plates have a **high power of thermic inertia**: after 15 minutes of preheating, the plates restore heat and can be used continuously on a daily basis.

The professional contact-grill SAVOYE ensures homogeneous and varied cooking.

The **cast-iron plates** of this professional contact-grill has a high conduction value. They enable **homogeneous cooking** thanks to the **serpentine-shaped heating elements** covering the **whole cooking surface** under each plate.

This **sandwich grill** or **meat grill** is meant to **toast sandwiches** or to **cook steaks**. The top plates of this **professional contact-grill** are self-balancing. Each **pressure spring** is adjustable to adapt cooking to food. This **meat grill** is also available with a smooth bottom plate for cooking **omelettes, fried eggs, cakes, Swedish breads, blinis, wraps ...**

Features: commutator-thermostat 0-300 ° C, juice drawer, thermo-resistant and metallic handle, control lights. Comes with a scraper for easy cleaning.

Options: automatic adjustment of the cooking height. Individual top and bottom plates are available in smooth and grooved versions.

Technical characteristics

Cooking surface	260 x 240 mm
Outside dimensions	280 x 460 x 280 mm
Weight	19 kg
volts	230 V
Power	2 kW
Coating	Fonte brute

