



*we*innovate cooking

KITCHENS

650 SERIE

GAS GRIDDLE PLATES

Model

OFT68GM

Code

CR0854469

General characteristics

The SNACK 650 range by OLIS has been created with a distinctive design for all its equipment, both in the top and single-unit version, with large knobs and an ergonomic shape for the control panels. The wide selection of machines and their high performance make this range the ideal choice for rooms with a limited amount of space that still need efficient machines. The range's modularity allows for endless combinations with installations placed on cabinet bases or tables.

GAS GRIDDLE PLATE - 1/2 GROOVED AND 1/2 SMOOTH PLATE



Technical/functional characteristics

The steel cooking plates are heated by gas burners, so as to guarantee that the temperature will rise rapidly and maintain the preselected values. The temperature can be adjusted from 120-280°C. The plates are equipped with splash guards so that the hob can be kept perfectly clean and hygienic. The work surface is slightly sloped so as to send sauces, grease and dressings into the capacious drip tray designed for this purpose. Designed with piezoelectric ignition, pilot flame, thermocouple and valved tap to ensure maximum safety.

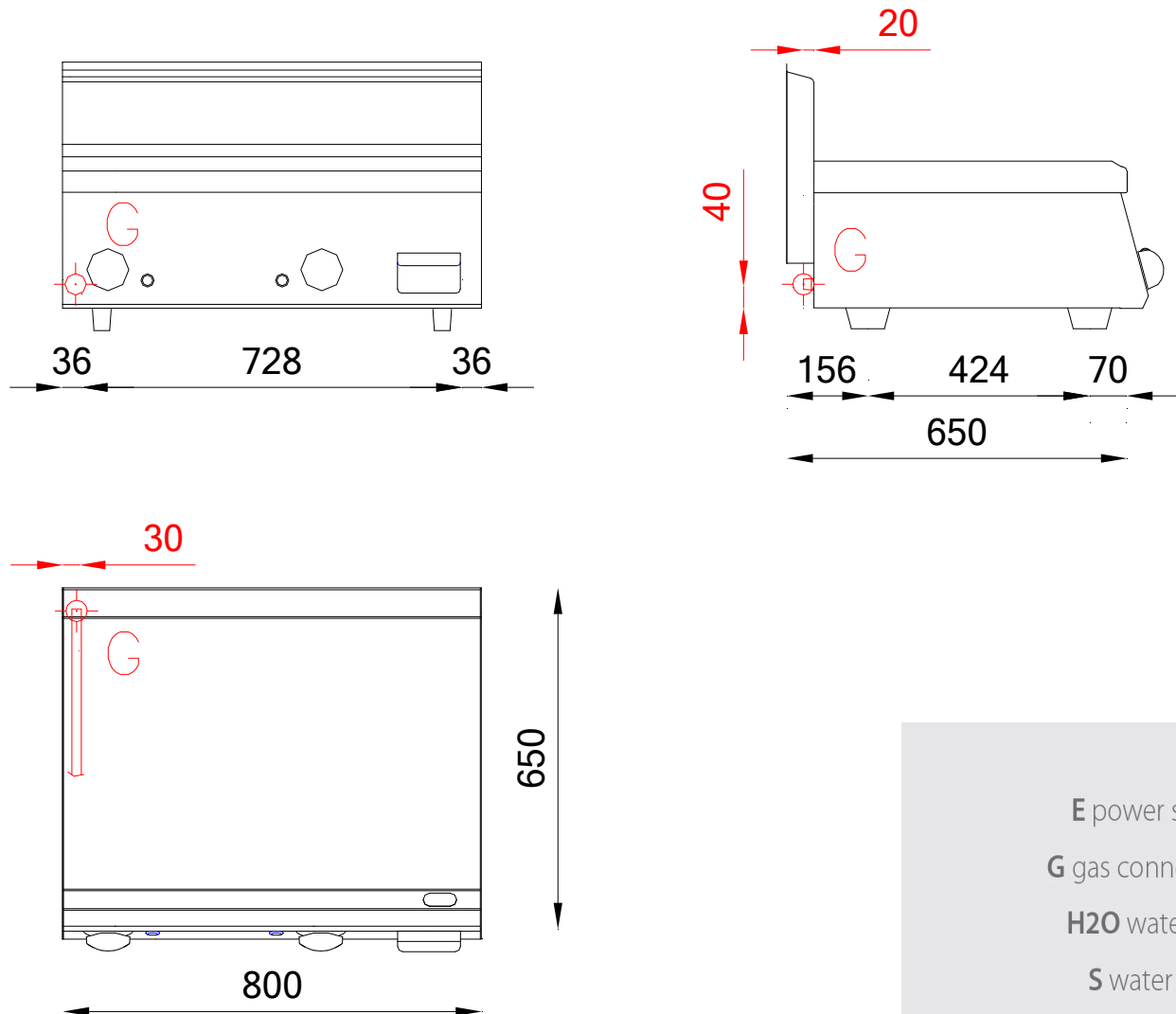
Technical Data

Model	OFT68GM
Width (mm)	800,00
Depth (mm)	650,00
Height (mm)	295,00
VOLUME	0,24
WEIGHT	75,00
SUPPLY	GAS
Gas power	12.5
Electric power	
Internal ovens dimension	
OVEN CAPACITY	
Plate dimensions (mm)	796x555
TANK DIMENSIONS	
Tank capacity (l)	

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KEY

- E power supply
- G gas connection
- H2O water inlet
- S water outlet

Connection	Power	Diameter	Supply
Gas connecton	12.5	1/2"	
Electric connecton			
Cold water connecton			
Hot water connecton			
Cold soft water connecton			
Drain (∅)			
2° Drain (∅)			