

Griddles

Simogas

There are many advantages to cooking with a griddle as opposed to a traditional barbecue: food doesn't burn on contact with the flame, there is no danger of fires in wooded areas, the griddle reaches working temperature in less than 10 minutes, it is not necessary to put out or dispose of the embers, and cleaning the griddle after use takes just 5 minutes.

More time for you to enjoy yourself, better for the environment, healthier cooking.

Foods such as meat, vegetables or fish are cooked on a thin layer of oil, meaning they keep all their taste and goodness, allowing us to enjoy healthier, tastier cooking.



Simogas Dream Griddle

- Electric griddle for domestic, interior use. Small and light yet with the power of a professional griddle.
- Fixed, 6mm thick, laminated carbon steel plate with 2cm high sides. After hard chrome, carbon steel is the preferred material of professional chefs and is the material traditionally used in the manufacture of Spanish griddles.
- Deep, rounded collection tray in the back part of the griddle.
- Antirust protective coating for initial use which prevents the plate rusting before it is first used.
- Very low maintenance; it is only necessary to apply a thin layer of oil after each use to prevent the plate from rusting, ensuring you can enjoy real griddle cooking for longer.
- Powerful enough to maintain a uniform temperature of more than 300°C over the entire surface of the plate with optimal heat distribution.
- Fitted with safety thermostat up to 300°C.
- Fitted with two thermally insulated handles, making it easy to carry straight to the table.
- Electric cable may be detached for ease of transportation.



Modelo DP45

ELECTRIC GRIDDLE

Model: DP45

Model	Plates measures	Power	Elements
DP45	45 x 35 cm	2,500 KW	1

Accessories



SPATULAS

