

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 Enamel Griddle

- Stainless steel construction.
- Detachable, 6mm thick, porcelain enamel laminated carbon steel plate with 3cm 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.
- The high-quality enamel protects the plate from rust whilst also maintaining a uniform appearance over time.
- Fitted with an air-vented frame which protects the flame from wind.
- Deep, rounded collection tray.
- Powerful, long-lasting burners designed to eliminate cold spots. 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 valves with a thermocouple which shuts off the gas in the event of the flame accidentally being extinguished, making the griddle even safer to use.
- Piezoelectric ignition.
- Factory equipped for butane and propane gas use. Can be adapted for natural gas using the fuel injectors supplied.



Model EM-75

GAS GRIDDLES

Models: EM-50, EM-60, EM-75

Model	Plates measures	Power	Burners
EM-50	51x41 cm	3,6 KW	1
EM-60	61x41 cm	6,6 KW	2
EM-75	76x41 cm	6,6 KW	2

Accessories



WOODEN TROLLEY



STAINLESS STEEL TROLLEY



SPATULAS



STAINLESS STEEL COVER



PVC COVERS