

Griddles

Simogas

There are many advantages to cooking with a griddle as opposed to a traditional barbeque: 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 Euroelectric Griddle

- Stainless steel construction.
- Fixed, 6mm thick, 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.
- 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.



Model ELP-50

ELECTRIC GRIDDLE

Models: ELP-30, ELP-50

Model	Plates measures	Power	Elements
ELP-30	34x22 cm	1,0 KW	1
ELP-50	51x41 cm	2,5 KW	1

Accessories



WOODEN TROLLEY



STAINLESS STEEL TROLLEY



SPATULAS



STAINLESS STEEL COVER



PVC COVERS