

# 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 Hard Chrome Griddle

- Stainless steel construction.
- Fixed, 18mm thick, laminated carbon steel plate with 50 micron hard chrome coating, hermetically welded on the upper side and with stainless steel, 4 cm high sides.
- 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 thermostatic 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.
- Deep fat-collection tray in the back part of the griddle.
- Factory equipped for butane and propane gas use. Can be adapted for natural gas using the fuel injectors supplied.



Model CP-60

### GAS GRIDDLES

Models: CP-60, CP-90

Model	Plates measures	Power	Burners
CP-60	61x41 cm	10,0 KW	3
CP-90	91x41 cm	15,0 KW	4

## Accessories



STAINLESS STEEL  
TROLLEY



SPATULAS

