

E3441 Smooth Griddle

Key features

- 18mm highly polished smooth steel griddle plate
 Provides consistent, even heat
- Temperature range of 80 290°C
 Ability to prepare a wide range of foods
- Thermostatically-controlled
 Reduces energy consumption, improved operation
- Removable grease container
 Retains grease for quick and easy cleaning
- Full height surround
 - Protects surrounding areas from splatter
- Laser-etched control icons
 - Permanent, indelible markings

Accessories

- Fixed stand
- Factory fitted, adjustable castors
- Fixed installation kit

Similar Models

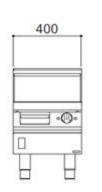
- E3441R Ribbed griddle
- E3481 Smooth griddle
- E3481R Half-ribbed griddle
- G3441 Smooth gas griddle
- G3441R Ribbed gas griddle



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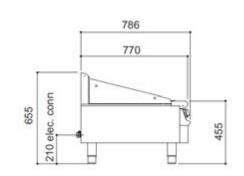


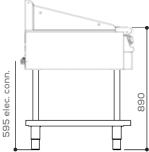
Measurements in mm





75 elec. conn.





Unit is the same hob height on fixed or mobile stand

Specification details

Electrical rating (kW)	3.44
Electrical supply voltage	230V~
Required electrical supply 230V (A)	20
Electrical current split (A)	L1: 14.97
Weight (kg)	59
Weight on stand (kg)	77
Packed weight (kg)	67
Packed dimensions (w x d x h - mm)	450 x 1000 x 900
GTIN number	

Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.





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