



Glass-Ceramic Hot Plate

◆ Completely built in stainless steel; ◆ Cooking temperature max. 400°C; ◆ General ON/OFF switch; ◆ Separated control of cooking surfaces for a partial use; ◆ Wide drawer for fat and oils collection; ◆ CE CSV certification; ◆ Scraper for glass-ceramic cleaning.



XP200



XP300

Features:

New Technology “ FAST GRILL SYSTEM “

◆ Effectuate cooking in very short time. ◆ The cooking is uniform on every point of the surface.

Productivity

◆ Quick warming up. ◆ Temperature maintenance ◆ Energy saving.

Glass Ceramic

◆ Smooth surface. ◆ Durable and easy to keep clean, just take the supplied BBQ scraper. ◆ Unmixed flavours.

FAST GRILL SYSTEM is the new technology applied to UNOX *Contact Grills* and *Fry Tops* for the contact grill cooking. It is comprised of a special heating box SHB Plus, which has a heating element at 800°C and glass fibre thermal insulation, as well as a glass-ceramic cooking surface. This fast grill system has a new thinner element which allows it reach the higher temperatures faster and to strongly reduces the warming up time. The SHB produces infrared rays which pass through the glass ceramic cooking surface which increases the efficiency and reduces cooking costs and is energy saving.

Technical Information	XP200	XP300
Power:	2.5kW	5kW
Voltage:	230V /15amp	230V
Plate dimensions:	280x440mm	2x 280x440mm
Weight:	10kg	15kg
Dimensions:	398x610x127 (WxDxHmm)	690x610x127 (WxDxHmm)



Glass-Ceramic Contact Grill & Hot Plate

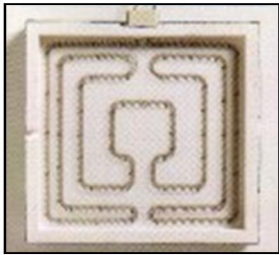
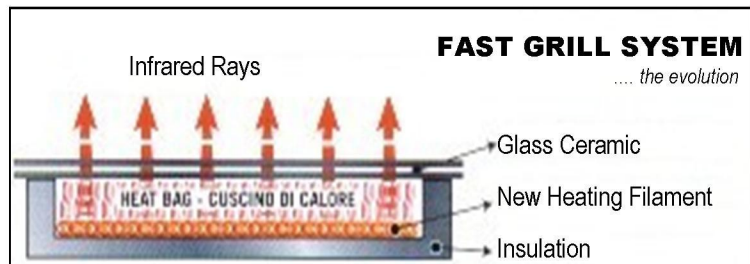
Functions

The **FAST GRILL SYSTEM** is the new technology applied to Contact Grills and Fry Tops for the contact grill cooking. The Fast Grill System is composed by:

1. Special Heating Box SHB Plus:

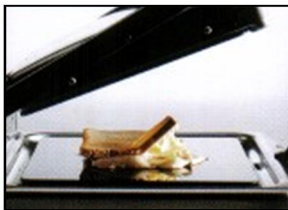
- Heating filament at 800°C;
- Glass fibre thermic insulation.

2. Glass Ceramic cooking surface



The evolution of **FAST GRILL SYSTEM** consists in the application of a new type of heating filament inside the Special Heating Box (SHB plus): the new filament is thinner and has a higher resistivity charge. It allows to terribly reduce the warming up time because it reaches the high temperatures faster.

The heating filament has a higher concentration on the perimeter of the box and lower in the middle (geometric disposition of the filament which is patented). This allows to have the same temperature both on the middle and on the perimeter of the cooking surface.



Cooking Typologies

The **FAST GRILL SYSTEM** is based on two different types of warming up: the warming up by contact and warming up by infrared rays. This system allows to have two different systems of cooking at the same time:

- **COOKING BY CONTACT:** the heating filament is placed on the bottom of a fully insulated box. Its geometric disposition inside the box (patented) allows to have the same temperature both on the centre and on the perimeter of the cooking surface. The filament heats the

chamber of air under the glass-ceramic plate creating a **HEAT BAG**: in this way the cooking surface is evenly heated in short time and the food is evenly cooked on the surface of contact.

- **COOKING BY INFRARED RAYS:** The heating filament has a temperature of 800°C this allows the emission of infrared rays, which reach directly the product to the heart, as the glass-ceramic is transparent to them.

Black and Transparent Glass Ceramic

The **BLACK GLASS-CERAMIC** allows only a partial passage of infrared rays concentrating the heat under the cooking surface.

The kind of cooking used in this case is:

- **COOKING BY INFRARED RAYS** (product's heart) = 20%
- **COOKING BY CONTACT** (product's surface) = 80%

The **TRANSPARENT GLASS-CERAMIC** allows the passage of the 100% of infrared rays, granting a strong reduction of warming up time and working costs, the cooking time is reduced to the half with a great increase of productivity.

The kind of cooking used in this case is:

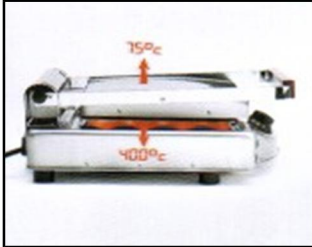
- **COOKING BY INFRARED RAYS** (product's heart) = 80%
- **COOKING BY CONTACT** (product's surface) = 20%



Glass-Ceramic Contact Grill & Hot Plate

Functions

COOL TOUCH



The high glass fibre in thermal insulation of the heating system SHB, avoid the heat dispersion and allows to have a low temperature on the outer cover. The safety touch is always guaranteed, because the external cover of the equipment is always cold. Besides, the space around the appliance is always comfortable because there is no heat dispersion.

BALLANCED TOPS

The movement of covers has been designed and patented, for a perfectly balanced lifting. The tops remain parallel to the cooking surface until a height of 7 cm.



HYGIENE

As the glass ceramic cooking surface is smooth and not porous, it is very easy to clean. In fact, it is enough to use a simple scraper, supplied with the appliance, in this way there are never carbon residuals on the cooking surface. It avoids that cooked products absorb carbon residuals on the cooking surface.



COOKING UP TO 400°C

The cooking surface can be heated up to an effective temperature of 400°C, allowing the normal cooking by contact and also to grill the product.



COOKING OF FROZEN PRODUCTS

The infrared rays reach the product to the heart. When cooking frozen products, they are perfectly thawed out even to the heart and cooked homogeneously. The glass-ceramic cooking surface is tested to resist to thermal shocks. It is possible to cook frozen products without damaging them even using the maximum temperature.



UNMIXED FLAVOURS

The glass-ceramic is a 'not porous' material, for this reason it doesn't absorb the taste of foods which have been cooked. The flavours remain intact, allowing to effectuate cooking in sequence of different foods.