

COUNTERTOPIGRIDDLES

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台上型电扒炉

Nortro's commercial electric griddle is a versatile cooking appliance commonly used in professional kitchens. It features a large, flat cooking surface that is heated by electric elements, allowing for even and consistent heat distribution. With precise temperature control and a non-stick surface, it provides a convenient and efficient way to cook a variety of foods, from pancakes and eggs to burgers and stir-fries.

Nostro商用台上式电扒炉是专业厨房常用的多功能烹饪器具。具有特大的烹饪表面,由电子元件加热,可实现均匀一致的热量分布。 凭借精确的温度控制和不粘表面,它提供了一种方便高效的方式来 烹饪各种食物,从煎饼和鸡蛋到汉堡和炒菜。

FEATURES

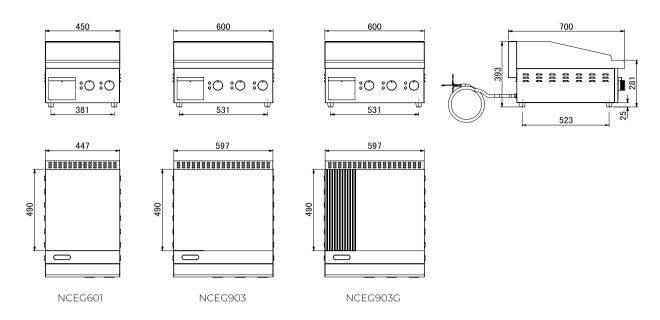
特征

- Durable stainless steel construction
- Available in 18" and 24" wide models
- 112mm high splash guards on the sides and back
- Precise temperature control
- The griddle offers both smooth and grooved sections on the cooking surface (NCEG903G models only).
- Independent control for different zoned temperature cooking areas.
- Removable grease trays
- 耐用的不锈钢结构
- 18 英寸和 24 英寸宽型号可供选择
- 112 mm高的侧面和背面防溅板
- 精确的温度控制
- 扒炉表面提供光滑和凹槽部分(仅限NCEG903G型号)
- 独立控制不同分区温度烹饪区域
- 可拆卸的油脂托盘









Technical Data 技术参数	NCEG601	NCEG903	NCEG903G
Product Description 产品描述	18" Electric Griddle 电热协约	24" Electric Griddle 电热协炉	24" Electric Griddle 电热协约
Cooking Surface 扒板表面	Smooth 平滑	Smooth 平滑	⅔ Smooth 平滑 ⅓ Grooved 凹槽
Cooking Surface Material 扒板材料	Polish Steel 抛光钢	Polish Steel 抛光钢	Polish Steel 抛光钢
Cooking Suface (W x D) 扒炉表面尺寸	447 x 490mm	597 x 490mm	597 x 490mm
No. of Heating Elements 发热管数量	2	3	3
No. of Controls 控制器数量	2	3	3
Plate Thickness 扒板厚度	15mm	15mm	15mm
Temp. Range 温度范围	100~300°C	100~300°C	100~300°C
Temp. Settings 温度设定	Adjustable 可调	Adjustab l e 可调	Adjustable 可调
Dimensions 设备尺寸 (W x D x H)	450 x 700 x 393mm	600 x 700 x 393mm	600 x 700 x 393mm
Voltages 电压	220V / 1 Phase 单相	380V / 3 Phase 三相	380V / 3 Phase 三相
Watts 功率	6000W	9000W	9000W
Amps/Hertz 安培/赫兹	28A / 50-60Hz	14A / 50-60Hz	14A / 50-60Hz
Net Weight/Gross Weight 净重/毛重	28 / 30kg	38 / 40kg	38 / 40kg

Details 详细信息

Nostro's Countertop Electric Griddle is a durable and versatile appliance designed for heavy-duty use in commercial kitchens. Made with 304 stainless steel, it offers durability, corrosion resistance, and easy maintenance. The 15mm thick polished steel cooking surface provides excellent heat retention and distribution. The griddle features both smooth and grooved sections for cooking a wide variety of menu items. Available in 18" and 24" sizes, it can fit different kitchen configurations. With 112mm high splash guards, it helps contain grease splatters for a cleaner cooking environment. The griddle also has adjustable thermostatic controls for precise cooking temperatures. Cleaning is easy with its smooth surface and removable oil tanks and grease trays. Designed for countertop use, it saves valuable floor space. This high-quality griddle delivers professional-grade performance and withstands the demands of a commercial kitchen.

Nostro 台上式电热划炉配备 304 不锈钢机身确保耐用、耐腐蚀且易于维护,适合商业厨房中的重载使用。15mm 厚的抛光钢烹饪表面: 厚抛光钢烹饪表面具有出色的保温性和分布性,可实现均匀一致的烹饪。经久耐用,能够承受高温和频繁使用。扒炉表面上提供光滑和凹槽部分。光滑部分非常适合烹饪鸡蛋和煎饼等精致食品,而凹槽部分则非常适合在肉类和蔬菜上留下烧烤痕迹。通过光滑和凹槽部分的组合,厨师可以灵活地在同一块扒板上烹饪各种菜式,从早餐的烤三明治和蔬菜到不同时段的菜肴。扒炉有 18 英寸和 24 英寸宽型号可供选择,这确保了扒炉可以适用于不同的厨房配置。扒炉的侧面和背面设有 112mm 高的防溅罩,有助于抑制油脂飞溅并保持烹饪环境的清洁。当烹饪又堡和培根等油腻食物时,此功能特别有用。配有可调节的恒温控制器,使厨师能够设置和保持精确的烹饪温度。这种控制可确保不同类型食物的最佳烹饪效果。不锈钢结构和抛光钢扒板表面使清洁和维护变得轻而易举。光滑的表面可以轻松擦拭,可拆卸的油缸和油脂托盘简化了油脂清洁和处置。扒炉设计为可放在台面上,节省厨房宝贵的空间。其紧凑的尺寸和多功能的烹饪功能使其适合各种厨房设置和烹饪要求。优质材料与周到设计的结合确保了专业级性能。厨师可以依靠这款划炉来始终如一地提供出色的烹饪效果并满足商业厨房的要求。