

Commercial Kitchen Griddle with Dual Zone Control

This commercial kitchen griddle is designed for efficient and consistent cooking in restaurants and catering businesses. Constructed from stainless steel, it features independently controlled heating zones and a built-in grease collection system.



ADDITIONAL IMAGES



Overview

Professional Dual-Zone Commercial Griddle

The 600series cooking range griddle is a robust and efficient appliance engineered for the demanding environments of professional kitchens. Constructed from high-grade stainless steel, it features a thick steel plate that ensures even heat distribution and excellent retention for consistent results. With two independently controlled heating zones and integrated safety features like overheat protection, this compact countertop unit offers both versatility and reliability for high-volume food service.

Performance

Heating Zones

2

Independent Zones

Temperature Settings

- 150
- 200
- 250
- 300
- 350

Construction

Body Material	High-grade stainless steel
Griddle Plate	Thick smooth flat steel surface
Design Features	Splash Guard, Grease Trap, Adjustable Legs, Non-slip Feet

Safety & Compliance

Safety Systems

Overheat Protection • Independently Controlled

Operation

Easy Cleanup System

The unit is designed for maximum hygiene with an integrated grease collection system and built-in grease trap that efficiently collects excess oil and food particles. The stainless steel construction and splash guard further simplify the cleaning process, maintaining a sanitary cooking environment.

Technical Specifications

Installation Type

Countertop / Compact Footprint