

Grill, Silver TFB4431V



Healthy, delicious cuisine. Perfectly prepared thanks to separately controllable grilling plates.

- Extensive features: grilling plates with fat drain and two fat drip trays.
- Extra-high power rating of 2,000 watts for particularly rapid heating and consistent heat output.
- A wide range of possibilities thanks to three grilling positions - contact grill, table grill and oven/gratin position as well as grilling plates that can be used on both sides.
- Removable dishwasher-safe grilling plates made of high-quality die-cast aluminium with non-stick surfaces for easy cleaning.
- Separate temperature controllers for the top and bottom grilling plate guarantee that the food is always cooked to perfection.

Technical data

Dimensions :	115 x 400 x 330 mm
Dimensions of the packed product (HxW	xD):
	370 x 205 x 420 mm
Pallet dimensions :	205.0 x 80.0 x 120.0
Quantity per packing unit :	2
Standard number of units per pallet :	60
Net weight :	4.788 kg
Gross weight :	5.4 kg
:	2000 W
Voltage :	220-240 V
Frequency :	50/60 Hz
Length electrical supply cord :	120.0 cm
Plug type :	Gardy plug w/ earthing
Approval certificates :	Morocco





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- Multifunctional: top and bottom heat for contact and party grilling, bake-over and keeping dishes hot
- Professionally equipped with two separate temperature controls for upper and lower plate
- Floating hinge enables even the thickest food to be evenly cooked
- Pilot light goes off when temperature is reached
- Double-faced plates: smooth sandwich surface and grilling surface
- Healthier food: Sloped grilling plates with fat drainages channel the grease into included trays
- Easy-clean grill plates made of die-cast aluminium with nonstick coating
- Large grilling surface: 328 x 238 mm
- Removable grill plates
- Suitable for vertical storage
- Variable temperature setting with integrated ON/OFF function
- Included accessory: baking tray for gratins and bake-overs