

Model: GBP/90-1/2LR - UPPER MODULE**Description:** Gas grill range with ½ smooth and ½ grooved steel plate**Code:** 0105015028C (GBP/90-1/2LR)
0105017028C (GBP/90-1/2LR-BF)**Marking:** CE No. 0085AT0394**Energy type:** Gas (LPG and natural gas)**Protection degree:** IPX4**External dimensions WxDxH:** 900 x 920 x 220 mm**Possibilities of installation:**

- On feet (in combination with a base unit)
- On concrete plinth covered with ceramic tiles on site (in combination with a base unit)
- Cantilevered version: a) Bridge assembly; b) wall-mounted; c) central assembly, one or two sides
- Countertop appliance

Number of cooking areas: 2**Total nominal gas heat input:** 14,0 kW (12.040 Kcal/h)**Combinable with a base unit:** appliances of type UBO, UBW, GB, UBE**Execution:**

- Panelling in stainless steel (AISI 304)
- Satin finish "Scotch Brite"
- Deep-drawn cooking top in stainless steel (AISI 304), 1,2 mm thick with rounded edges and corners for an easy cleaning
- Spillage channel round the whole working surface with a gentle slant to the front to avoid the accumulation of liquids at the rear
- Front cover strip with rounded edge at the front side, 2 mm thick in stainless steel (AISI 304) fitted in one piece without joints on the whole length of the cooking suite
- All external screws in stainless steel (AISI 304)
- Waterproof hygienic connection between the adjacent appliances for a perfect hygiene

Equipment:

- Adjustment of the grill plate temperature through gas valve with thermoelectric safety device, continuously temperature regulation
- Pilot light highly protected against clogging
- Two independent cooking zones
- ½ smooth, ½ grooved grill plate in polished steel with dimensions 804 x 674 mm, in one piece
- Grill plate with forward inclination for low-fat grilling
- Grooves milled in the grill plate
- Fat recovery container (capacity 1,5 litres) built-in in the control panel in order that the fat does not run inside the appliance
- Sturdy and resistant pipe burners in stainless steel
- Uniform temperature distribution (max. regulation temperature 320° C)
- Separated piezo ignitor mounted on the control panel
- Chimney at the back side
- Main gas cock built-in in the appliance

Control panel:

- Front mounted ergonomic and easily accessible control and regulation elements

Supporting structure: heavy-duty frame in stainless steel (AISI 430), completely welded by means of a robot**Special execution and optional items at extra cost:**

- Hand rail
- One-piece top without welding, covering different individual appliances in a linear cooking suite (hygienic version)