

Gas Griddle - Full Smooth

16 kW | 150 to 300 C | 2 x 8 kW

GFT908L | MBM | Italy



KEY SPECS

GAS GRIDDLE

Model GFT908L

Cooking surface Full smooth

Temperature 150-300 C

Gas power 16 kW

Burners 2 x 8 kW

Net weight 135 kg

Dimensions 800 x 900 x 850 mm

COMMERCIAL COOKING

Full smooth gas griddle with piezoelectric ignition and adjustable temperature control.

MBM GFT908L | Full Smooth Gas Griddle

Overall dimensions (W x D x H): 800 x 900 x 850 mm

Total gas power: 16 kW | Net weight: 135 kg

Product image supplied by customer; configuration to be confirmed.

Product Features & Technical Specifications

GFT908L | MBM Full Smooth Gas Griddle

KEY FEATURES

- Full smooth cooking surface for commercial food preparation.
- Stabilized-flame gas burners with piezoelectric ignition.
- Adjustable operating temperature from 150 C to 300 C.
- Supplied specification lists an enamelled oven with insulated chamber and door.
- Lateral grid holders with three adjustable positions.
- Extractable components designed for easier cleaning.

TECHNICAL SPECIFICATIONS

Model	GFT908L
Product	Commercial full smooth gas griddle
Brand / country of origin	MBM / Italy
Cooking surface	Full smooth
Oven (per supplied text)	Enamelled; insulated chamber and door
Heating system	Stabilized-flame gas burners
Ignition	Piezoelectric
Temperature range	150 C to 300 C
Grid holders	Lateral, three positions
Cleaning	Extractable components
Top cooking surface dimensions	780 x 720 (unit unconfirmed)
Burner power	2 x 8 kW
Total gas power	16 kW
Net / gross weight	135 kg / 140 kg
Dimensions (W x D x H)	800 x 900 x 850 mm
Quality standard (as supplied)	ISO 9001; certificate not provided

SPECIFICATION NOTE

Source lists grill top as "780 x 720 cm"; the unit must be checked before publication.
The supplied product photo appears to show an open lower base rather than an oven.