



FEATURES :

Power source (connection)	Gas (lateral)	Gas (back)		Gas (back)	Gas (lateral)	
Hotplate	Enameled cast iron (75x40)	Enameled cast iron (75x40)		Enameled cast iron (75x40)	Enamelled steel (105x55)	
Frame	Stainless steel 340 brushed	Steel	Stainless steel 340 brushed	Bead-blasted 304 stainless steel	Steel	Bead-blasted 304 stainless steel
Burners	3 x Stainless steel trumpet	3 x Stainless steel trumpet		3 x Double-walled straight stainless steel	4 x Double-walled straight stainless steel	
Ignition system	Mechanical piezzo	Electronic piezzo		Electronic piezzo	Mechanical piezzo	
Stainless steel drip tray	Round (concealed on left side)	Round (concealed on left side)		Square (concealed on left side)	Rectangle (in front)	

THE PLUS :

Maximum achievable T° (measured in our workshop at ambient T°)	300°C	300°C	400°C	300°C
T° rise time	12 min	12 min	6 min	6 min
Independent heating zones	3	3	3	4
Avantages frame stainless steel	Corrosion-resistant stainless steel frame	-	Corrosion-resistant stainless steel frame	Corrosion, salt air and sand scratches-resistant stainless steel frame
Thermocouple safety	no	no	yes	yes
Lid option	no	yes (fully covered)	yes (fully covered)	no

WARRANTIES :

Plate				10 years
Burners				LIFETIME
Frame	10 years	10 years	10 years	10 years

COMPATIBILITY :

75 cm version lids	-	Pure/Amalia 75 ●●	Pure/Amalia 75 ●●	-
Carts (built-in griddle)	-	-	-	Pakita ●
Carts (free-standing griddles)	Pure ●●, Pure XL ●●, Allure ●●, Ingénieuse Cuisine ●●	Pure ●●, Pure XL ●●, Allure ●●, Ingénieuse Cuisine ●●	Pure ●●, Pure XL ●●, Allure ●●, Ingénieuse Cuisine ●●	-

