



**FEATURES :**

Power source	Electrique - Heating element	Electrique - Heating element	Electrique - Heating elements	Electrique - Heating elements
Hotplate	Stainless steel (57x34)	Enameled cast iron (50x35)	Enameled cast iron (60x40)	Enameled cast iron (60x40)
Frame	Brushed 430 stainless steel	Duo (steel/stainless steel)   Brushed 430 stainless steel	Duo (steel/stainless steel)	Duo (steel/stainless steel)   Brushed 304 stainless steel
Stainless steel drip tray	Square - «push pull» (concealed panel)	Square (concealed on left side)	Rectangle (concealed on left side)	Square - «push pull» (concealed panel)

**THE PLUS :**

Maximum achievable T° (measured in our workshop at ambient T°)	250°C	250°C	250°C	300°C
T° rise time	12 min	12 min	12 min	9 min
Independent heating zones	1	1	2	2
Integrated pull-push recuperator	yes	no	no	yes
Avantages frame stainless steel	Corrosion and salt air-resistant stainless steel frame	-   Corrosion and salt air-resistant stainless steel frame	-	-   Corrosion and salt air-resistant stainless steel frame
Thermocouple safety	no	no	no	no
Lid option	yes	yes	yes	yes

**WARRANTIES :**

Plate	I HAVE A <b>10 YEARS GUARANTEE</b>	I HAVE A <b>LIFETIME GUARANTEE</b>	I HAVE A <b>LIFETIME GUARANTEE</b>	I HAVE A <b>LIFETIME GUARANTEE</b>
Résistance / Heating element		I HAVE A <b>10 YEARS GUARANTEE</b>	I HAVE A <b>10 YEARS GUARANTEE</b>	I HAVE A <b>10 YEARS GUARANTEE</b>
Frame				

**COMPATIBILITY :**

60 cm version lids	<a href="#">LA PLANCHA INOX</a> +	<a href="#">LA PETITE FRANÇAISE</a> ●	-	<a href="#">Allure</a> ● +
Carts (built-in griddle)	<a href="#">LA PLANCHA INOX</a> ● +	-	-	<a href="#">Amalia</a> ● +, <a href="#">Pure</a> ● ● ● ● ●
Carts (free-standing griddles)	-	-	-	<a href="#">Pure</a> ● ● ● ● ●, <a href="#">Pure XL</a> ● ● ● ● ●, <a href="#">Allure</a> ● ● ● ● ●, <a href="#">Tapas</a> ● ● ● ● ●, <a href="#">Cuisine</a> ● ● ● ● ●, <a href="#">Ingénieuse</a> ● ● ● ● ●

