

Expand your cooking with Wood Stone's highly responsive electric plancha, ideal for preparing everything from traditional griddle items to more sophisticated fare. Because its four cooking zones are controlled separately, you can simultaneously plancha foods like meats and seafood that require different heat levels, from a mild sauté to a sizzling sear.



OVERVIEW



- Spacious 34"x 24" cooking surface
- Four separately controlled heat zones for simultaneously cooking and/or warming foods at different heat levels
- Intelligent controller maintains consistent heat levels
- Controls offer plate settings from 200°F to 800°F
- Heavy-duty steel top heats evenly and retains temperature reliably
- Stainless steel backsplash prevents foods from falling over the edge
- Fat drains into a removable drip tray
- Available in a 2 or 4 zone configuration as a countertop or cabinet base model





Plancha

Wood Stone

How Does our Plancha **COMPARE?**

Plancha vs. Flattop

- Higher Cooking Temps
- Independent Zones
- Better Heat Retention/Recovery



Plancha vs. Pans on a Range

- Panless Cooking
- Larger Cooking Surface
- More Predictable
- Reduced Pan Storage and Cleaning

ADDITIONAL INFO

Measures 40" x 35"

34" x 24" Cooking Surface

480 lbs

13,300 W - 17,700 W

Made in USA

Plancha vs. Gas Grill

- More Power
- Easily Cook Small and Large Items Simultaneously



for more information, visit us at: woodstone-corp.com/products_plancha.htm or call 1-800-988-8103 •

