

Cod: 6859

Fry Top Gas Grill countertop, 2/3 smooth 1/3 grooved plate 730 x 550 x 400 h mm



Description

Safety, reliability and versatility. The counter-top Gas Grill Fry Top 2/3 smooth 1/3 grooved plate for gastronomy is the ideal professional equipment to complete your kitchen furniture. Enhance your workstation and simplify the cooking process with a **product tailored to your needs**.

Ristoattrezzature's **2/3 smooth 1/3 ribbed countertop gas grill** is a professional tool designed for cooking food such as steaks, burgers, fish or vegetables. Food is placed in direct contact with the hot plate and is cooked to perfection in just a few minutes.

Its use is particularly popular in pubs, restaurants, sandwich shops and even smallfast food outlets. It always guarantees fast service and excellent performance.

Design and operation

The **design** of Ristoattrezzature's **2/3 smooth 1/3 ribbed countertop gas grill** is **functional and essential**. Perfect to be placed in the kitchen or in the living room, it adapts perfectly to any style of décor.

Its **operation is easy and intuitive** and it is gas-powered. The power is 9.4 kW. Ignition is by piezoelectric and the temperature is easily adjusted thanks to two knobs on the front. Its **external dimensions** are **730x550x400 mm** and the thickness of the top is 8 mm for a total weight of 20 kg. **Compactness and professionalism in a single product**.

The **construction is made of stainless steel**: robust, hygienic and resistant. **The plate has a double design: 2/3 smooth and 1/3 ribbed on the surface to ensure different cooking zones for different foods**.

The **Fry Top Gas Grill countertop plate 2/3 smooth 1/3 grooved** for restaurants is ideal for cooking vegetables, meat or fish.

Choose to optimise the preparation time of your dishes by relying on the quality and professionalism of Ristoattrezzature.

Cleaning and maintenance

Guarantee the durability of your professional equipment with daily cleaning.

Cleaning the Fry Top Gas Grill 2/3 smooth 1/3 grooved plate is very simple. Operate strictly with cold plates, taking care to remove any food residue from the plate before starting.

Proceed with a **damp cloth** and a **mild kitchen detergent** to avoid removing chrome or scratching the plate.

The Ristoattrezzature **counter-top gas grill 2/3 smooth 1/3 grooved grid** is, finally, equipped with a drawer for collecting grease, which must be cleaned frequently and thoroughly to ensure maximum hygiene.

Why it is the right product for you

Choose our **Fry Top Gas Grill countertop 2/3 smooth 1/3 grooved plate** for your restaurant and guarantee the ideal cooking point to your food in a short time.

Reduce working time and space with safe and efficient professional equipment that allows you to choose between two cooking modes. Attention to detail and care in the choice of materials make the Fry Top an ideal choice with **excellent value for money**.

Complete your work area in a functional way and select, among the **available options**, those best suited to your professional needs.

Consult the technical data sheet to find out more.

Dimensions



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|----------------------------------|----------------|
| Dimensioni esterne | 730x550x400 mm |
| Dimensioni superficie di cottura | 725x400 mm |
| Spessore piano | 8 mm |

Technical data

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|---------------|--------|
| Alimentazione | Gas |
| Peso | 20 kg |
| Potenza Gas | 9.4 kW |