

Cod: 6763

Fry Top Gas Grill, smooth plate 730 x 550 x 400 h mm



Description

If you are thinking about how to design your restaurant kitchen, a professional piece of equipment that cannot be missed is the fry top. Various models and sizes are available.

Ristoattrezzature offers in its catalogue the professional **counter-top Gas Fry Top** for small and medium-sized businesses. It facilitates your work and always guarantees high performance in the kitchen.

Particularly suitable for restaurants, canteens, pubs and fast food outlets, this product is versatile, safe and resistant. Let's discover its technical features together.

Design and operation

The **design** of Ristoattrezzature's **counter-top Gas Grill Fry Top** is **discreet and essential**. The **external dimensions** are **730x550x400 mm** and the top thickness is an impressive 8 mm. A compact solution with a **smooth chrome surface** that can be placed in any gastronomy sector.

The **structure is entirely made of stainless steel**: an ideal material to guarantee maximum hygiene and robustness. 4 feet at the base complete the structure, guaranteeing stability and safety.

The function is to ensure optimal cooking of meat, fish and/or vegetables. Place the food to be cooked directly on the hot grill and wait a few minutes per side. **You'll get tasty food in no time.**

The fry top is powered by gas and its operation is very simple. Our professional equipment is **equipped with a safety thermocouple and piezo ignition**. The gas power is 9.4 kW. Finally, thanks to a practical thermostatic tap, you can adjust the temperature according to the food to be cooked.

Choose to speed up the preparation of your dishes with the **Fry Top Gas Grill** for restaurants and fast food outlets.

Cleaning and maintenance

In a professional kitchen it is of paramount importance to choose the right equipment that guarantees maximum hygiene. Take care of your equipment with a thorough daily cleaning.

The **counter-top Gas Fry Top Grill** for restaurants can be cleaned quickly and easily. First you need to wait for the plates to cool down and then remove any food residues.

Then simply proceed with a mild or natural cleaning agent and a soft cloth. You will clean thoroughly without scratching the surface.

Finally, remember to periodically empty and clean the grease collection drawer at the bottom.

Why it is the right product for you

Choose Ristoattrezzature's **counter-top Gas Grill Fry Top** to guarantee in your kitchen:

- **Reliability**
- **Robustness**
- **Practicality**
- **Versatility**
- **Safety.**

Excellent value for money and low consumption due to the gas power supply, allowing for sustainable intensive use. Complete your work area optimally and choose from the available options the supply and installation of LPG nozzles. **Find out all the details on our website.**

Dimensions

Dimensioni esterne	730x550x400 mm
Spessore piano	8 mm

Technical data

Alimentazione	Gas
Peso	20 kg
Potenza Gas	9.4 kW