

Cod: 8408

**Fry Top Gas Grill countertop, smooth plate 600 x 650 x 480 h mm**



## Description

In a professional kitchen, there are several pieces of equipment that can improve work, making it easier and faster. The counter-top **Gas Fry Top Grill** from Ristoattrezzature is one of them.

**An indispensable element in the kitchen, safe and reliable**, the Fry Top is intended for cooking food such as steaks, hamburgers, fish or vegetables to be placed directly on the hot plate and is always able to guarantee excellent performance.

**Particularly popular in restaurants, pubs, sandwich shops, canteens or fast food outlets**, this grill makes versatility its strong point.

Complete your work area in a practical and functional way by choosing your customised product from the online catalogue. The **Fry Top Gas Grill** for restaurants could be the **right one even in small spaces**.

## Design and function

The **design of the** Ristoattrezzature counter-top **Gas Grill Fry Top** is **technical and essential** and its **operation is simple and intuitive**. Its **external dimensions** are **600x650x480 mm** with a top thickness of 12 mm and a weight of 43 kg.

The **external structure** is made entirely **of robust stainless steel**: perfect in the kitchen to ensure durability and maximum hygiene. **The smooth chrome-plated surface plate has 2 cooking zones**.

The **counter-top Gas Grill Fry Top** is also **equipped with a safety thermocouple, pilot burner and piezo igniter**. The burner can operate not only with a maximum flame, but also with a minimum flame. Finally, it is equipped with a thermostatic tap that limits the temperature, adapting perfectly to the cooking of even the most delicate foods.

Choose to optimise your food preparation time with the **counter-top Gas Fry Top Grill** for restaurants and fast food outlets.

## Cleaning and maintenance

For proper functioning of the **Fry Top Grill**, we recommend daily cleaning of all its parts.

**Cleaning of this professional equipment is simple** and should be carried out when the plates have cooled down. It is first necessary to **remove any food residue** from the griddle with a damp cloth and then **proceed with a mild detergent**. **Avoiding the use of abrasive sponges** is a good rule of thumb; the risk is to remove the chrome or scratch the plate.

The **counter-top Gas Grill Fry Top** is also equipped with a grease collection drawer, which must be cleaned frequently and thoroughly.

Ensure your professional kitchen is **clean and hygienic** in just a few steps.

## Why it's the right product for you

Choose Ristoattrezzature's **counter-top Gas Grill Fry Top** and be assured of a **100% Italian product** in which attention to detail and choice of materials is made with the utmost care.

- **Reliable**
- **Robust**
- **Practical**
- **Safe.**

Optimise preparation time and guarantee your business energy savings with the ideal product. **Finally, the price-performance ratio is impressive.**

Choose the available options to complete your work area according to your needs and **discover the Gas Grill Countertop Fry Top on our website.**

## Dimensions

Dimensioni esterne	600x650x480 mm
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Spessore piano	12 mm
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### Technical data

Peso	43 kg
Potenza Gas	8 kW