

Cod: 8462

Fry Top Gas Grill on cabinet, smooth plate S/90 400 x 900 x 940 h mm



Description

The **Gas Griddle Fry Top on smooth plate cabinet S/90** by Ristoattrezzature is a reliable, space-saving element designed to meet the needs of modern catering.

Indispensable 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 for perfect cooking. **Especially popular in restaurants, pubs, sandwich shops, canteens or fast food outlets, this tool completes your work area in a practical and functional way.** The grill is, in fact, placed on a cabinet with a practical door.

Design and function

The **design** of Ristoattrezzature's **Fry Top Gas Grill on smooth plate cabinet S/90** is very **technical and with essential lines.** Operation is easy and intuitive.

The **external** dimensions are **400x900x940 h mm** with a plate thickness of 16 mm and a weight of 63 kg.

The **external structure** is entirely made **of stainless steel** to ensure durability and maximum hygiene.

The **single smooth chrome-plated surface plate** measures 340x640 mm and offers a large and comfortable cooking zone. The **gas power is 4.8 kW**.

The **fry top** is mounted on a convenient cabinet with 1 door and is equipped with splash guards on three sides for safe working. The maximum temperature that can be reached is approx. **270°C/280°C**.

We recommend placing the **Gas Grill Fry Top on a smooth plate S/90 cabinet** under an extractor hood that draws in cooking fumes.

The Fry Top Gas Grill on smooth **plate cabinet S/90** is also **equipped with**:

- **safety thermocouple**
- **pilot burner**
- **ignitor with piezo.**

The burner can operate not only with maximum flame but also with 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 **S/90 Gas Fry Top Griddle on smooth plate cabinet** for restaurants and fast food outlets.

Cleaning and maintenance

To ensure that the **S/90 Gas Grid** dle Fry Top on smooth plate cabinet functions properly, we recommend cleaning all its parts daily and after each use.

Cleaning this professional piece of equipment is simple and should strictly be carried out when the plates have cooled down. As a first step, remove any food residue from the hotplate with a dustpan, then proceed with a damp cloth and a mild detergent. **Do not use abrasive sponges** to avoid removing the chrome or scratching the plate.

The **Fry Top Gas Griddle on smooth plate cabinet S/90** 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 **S/90 Smooth Plate Gas Fry Top** because it is:

- **100% Italian product**
- **Reliable**
- **Robust**
- **Practical**
- **Safe.**

Finally, the quality-price ratio is excellent, allowing you to furnish your kitchen in a professional manner at an affordable cost.

Discover all the details of the Fry Top Gas Grill on smooth plate cabinet S/90 on our website.

Dimensions

Dimensioni esterne	400x900x940 mm
Dimensioni superficie di cottura	340x640 mm
Spessore piano	16 mm

Technical data

Peso	63 kg
Potenza Gas	4.8 kW