

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