

Cod: 8463

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



Description

The Ristoattrezzature **S/90 Gas Fry Top on grooved plate cabinet** is a **practical, robust and versatile** product. Ideal to meet the needs of modern catering. Decide to optimise working time and space by relying on the right tool.

Choose the **S/90 Gas Fry Top Grill on a ribbed plate cabinet** for cooking food such as steaks, hamburgers, fish or vegetables to be placed directly on the hot plate, you will obtain high quality grilled dishes.

Designed for restaurants, pubs, sandwich shops, canteens or fast food outlets, this grill **completes your work area in a practical and functional way** thanks to the cabinet underneath. Discover all the details.

Design and function

The Ristoattrezzature **S/90 Gas Fry Top Grill on a ribbed plate cabinet** has a **technical and essential** design to meet the needs of professionals and guarantee practical and fast work.

Operation is easy and intuitive.

The **external dimensions** of the structure are **400x900x940 h mm** and it is entirely made of **stainless steel** to guarantee durability and maximum hygiene. **The single ribbed surface plate** is 16 mm thick. The **gas power is 4.8 kW**.

The **Fry top** is fitted on a practical cabinet with 1 door, ideal for storing the necessary equipment for preparing your dishes and speeding up preparation time. Its ergonomic handle allows for easy opening and closing, allowing you to work smoothly at all times.

The equipment has **splash guards on 3 sides** for safe working and a **removable tray** to collect dirt and remove it easily. Giving the product stability are the **4 height-adjustable stainless steel feet**.

The **Griddle Fry Top** is also **equipped with:**

- **safety thermocouple**
- **pilot burner**
- **piezo igniter.**

Try it in your kitchen, whether small or large, and choose to optimise the preparation time of your dishes with the **S/90 Gas Fry Top Grill on a ribbed plate cabinet** for restaurants and fast food outlets.

Easy to place, practical to move and easy to clean.

Cleaning and maintenance

The Fry Top Gas Griddle on Grooved **Plate Cabinet S/90** for kitchens is easy to clean and it is recommended to clean it daily and after each use.

Cleaning this professional piece of equipment is simple: start by removing food residue from the (cooled) griddle with a paddle then with a damp cloth and mild detergent. Avoid using abrasive sponges so as not to remove the chrome or risk scratching the griddle.

The **S/90 Gas Griddle Fry Top on ribbed plate cabinet** is equipped with a grease collection drawer under the plate that must be cleaned frequently and thoroughly. By carrying out thorough and regular maintenance you will ensure that your grill will always remain efficient for a long time.

Why it is the right product for you

The Ristoattrezzature **S/90 Gas Fry Top Griddle on Grooved Plate Cabinet** is an indispensable tool in the kitchen.

Its reliability and **robust construction** make it suitable for intensive use. Its dimensions and functional design ensure **practicality and versatility**.

Buy your professional equipment on the website in a few clicks and contact us if you need assistance. **Browse the online catalogue and complete your Fry Top with useful optional extras**

Dimensions

Dimensioni esterne	400x900x940 mm
Spessore piano	16 mm

Technical data

Peso	63 kg
Potenza Gas	4.8 kW