

Cod: 8604

Fry Top Gas Grill on cabinet, ribbed plate S/90 800 x 900 x 940 h mm



Description

The Ristoattrezzature **S/90 Gas Fry Top Griddle on ribbed plate cabinet** is the ideal professional equipment: **reliable, sturdy and versatile**. Characterised by great power and compact dimensions, it is able to meet the needs of modern catering. **Very popular in restaurants, pubs, sandwich shops, canteens or fast food outlets.**

Choose the **Fry Top Gas Griddle on a S/90 ribbed plate cabinet** for cooking food such as **steaks, burgers, fish or vegetables** to be placed directly on the hot plate and guarantee high quality performance.

Complete your work area in a practical and functional way: optimise working time and space with the ideal tool. Select your tailor-made product from the online catalogue.

Design and function

The Ristoattrezzature **S/90 Gas Griddle Fry Top on ribbed plate cabinet** has a **technical and essential** design and an **easy and intuitive operation**.

The **external dimensions** of the structure are **800x900x940 h mm** and it has a robust **stainless steel** construction to ensure durability and maximum hygiene. **The ribbed surface plates** are 16 mm thick and there are **splash guards** on three sides to allow for safe cooking.

The **grill is powered by gas** (9.7 kW power) with piezo ignition; pilot ignition is via a discharge system without electrical connection. The gas control knob also allows you to adjust the flame and turn off the grill.

There are two independent cooking zones, each regulated by its own thermostat. The **fry top** is set up on a practical cabinet with 2 door doors, ideal for storing everything you need to prepare your dishes and speeding up preparation time.

Removable trays for collecting residual fat are positioned below the griddle and **4 stainless steel feet** are mounted on the base and adjustable in height.

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 Griddle 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 **S/90 Gas Fry Top Griddle on ribbed plate cabinet** is easy to clean and it is recommended to do so daily and after each use, when the plates have cooled down.

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

The removable trays for collecting grease with which the **S/90 Gas Fry Top Grill on Grooved Plate** for Restaurants is equipped must be cleaned frequently and thoroughly. Ensure **maximum cleanliness and hygiene** in your professional kitchen in just a few steps.

Why it is the right product for you

Ristoattrezzature's **Fry Top Gas Griddle on Grooved Plate Cabinet S/90** is the ideal choice in the kitchen. A professional piece of equipment: **reliable, robust, safe and durable with a good price-quality ratio**. Browse the online catalogue and select the available options.

Dimensions

Dimensioni esterne	800x900x940 mm
Spessore piano	16 mm

Technical data

Peso	138 kg
Potenza Gas	9.7 kW

