

Cod: 2601

Frytop professional stainless steel gas smooth frytop + compartment 12 Kw



Description

Smooth Steel Gas Fry Top + Compartment. Stainless steel construction. Thermosetting plastic knobs. Rapid temperature rise and heat retention thanks to two high-efficiency stabilised flame burners, suitable for working at high temperatures. Ignition by means of a spark train with electrical supply 230V 1 phase + neutral. Thick mild steel cooking plate with rounded edges and welded splash guard for easy cleaning. Sloping plate facing the grease drain hole, which is connected to a container below the cooking surface. Equipped with a grease drain drawer as standard. Two independent cooking zones, each with temperature control. Smooth plate. Equipped with a safety gas tap that allows you to regulate the flame from maximum to minimum and enables the frytop to reach 300°C. Safety ensured by a thermocouple kept active by the burner flame. Height-adjustable stainless steel feet.

Dimensions

Dimensioni esterne	800x700x850 mm
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Technical data

Alimentazione	Gas
Peso	75 kg
Potenza Gas	12 kW
Volume	0.78 m3