

Cod: 2603

Frytop professional stainless steel gas ribbed frytop + compartment



Description

Gas Fry Top Rigato Acciaio Dolce + Vano. Stainless steel construction. Thermosetting plastic knobs. Rapid temperature rise and heat retention by means of a high-efficiency stabilised flame burner, 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. Ribbed 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	400x700x850 mm
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Technical data

Alimentazione	Gas
Peso	44 kg
Potenza Gas	6 kW
Volume	0.43 m ³