

Cod: 2604

Frytop professional stainless steel gas 1/2 Smooth 1/2 Striped Stainless Steel Fry Top



Description

Gas Fry Top 1/2 Smooth 1/2 Striped Steel Sweet Top. 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 230V 1 phase + neutral electrical supply. Cooking surface of thick mild steel with rounded edges and welded splash guard for easy cleaning. Slanted 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. Plate 1/2 smooth and 1/2 ribbed. Equipped with a safety gas tap that allows the flame to be adjusted from maximum to minimum and enables the frytop to reach 300°C. Safety ensured by a thermocouple kept active by the burner flame.

Dimensions

Dimensioni esterne	800x700x850 mm
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Technical data

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