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Fry top professional counter-top electric grill smooth plate 3 kW 55x45x23h cm



Description

The Ristoattrezzature Professional Electric Counter top Grill Fry Top is an indispensable element in the kitchen, safe and reliable. Ideal for bars, restaurants and hotels. The Fry Top is a dry or oil cooking appliance that is perfect for cooking steaks, burgers, fish or vegetables directly on the hot plate and guarantees excellent performance at all times. Complete your work area in a practical and functional way and optimise working time and space by relying on the right tool. Select from our online catalogue the professional electric counter-top grill fry top and meet your professional needs in a small space. Design and function The professional electric counter -top grill fry top for fast food has a very technical design. Clean and essential lines favour its operation: easy and intuitive. The external dimensions are 550x450x230 mm, the smooth cooking surface is 548x350 mm (large and comfortable) and it weighs 17 kg. The power supply is electric and the power is 3 kW with a voltage of 230 V. The outer structure is made entirely of stainless steel as is the plate above the burners, which guarantee a high temperature. At the front you will find an ignition knob that allows you to adjust the temperature from 0° C to 300° C and along the three sides you will find splash guards for safe working. The Professional Electric Grill Fry Top for Pubs is also equipped with a front drawer to collect cooking residues and is easily removable and sanitised.

We recommend placing the equipment on a straight surface and maintaining adequate ventilation in the room where it is installed and operated. Choose to optimise your food preparation time with the professional electric counter-top grill fry top for restaurants and fast food outlets. Cleaning and maintenance For proper operation and durability, it is necessary to clean the Professional Electric Countertop Grill Fry Top daily. This should be done when the plates have cooled down. Start by removing any food residue with the help of a dustpan and then wash with a soft cloth and mild detergent. Empty the grease collection drawer and wash it too with care and attention. Ensure maximum cleanliness and hygiene in your professional kitchen in just a few steps. Why it's the right product for you Choose the Professional Electric Countertop Grill Fry Top for your professional kitchen and you will have a reliable, robust, practical, safe and fast product. The ideal support for excellent performance in the kitchen. Its features are completed by an excellent price-quality ratio. Discover all the details of the Professional Electric Countertop Grill Fry Top on our website and complete your work area with the available options.

Dimensions

Dimensioni esterne	550x450x230 mm
Dimensioni superficie di cottura	548x350 mm

Technical data

Alimentazione	Electric
Peso	17 kg
Potenza Elettrica	3 kW
Voltaggio	230 V