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Fry top electric grill professional countertop smooth plate 4.4 kW 73x50x23h cm



Description

Ristoattrezzature's professional electric grill fry top designed to ensure ideal cooking of food and guarantee excellent performance.

The professional Fry top is ideal to complete your kitchen work area in a practical and functional way. **Indispensable, safe and reliable.** Especially popular in **restaurants, pubs, sandwich shops, canteens or fast food** outlets.

Its technical and physical characteristics meet industry standards and ensure **ideal cooking of steaks, burgers, fish or vegetables.**

Design and function

The **external structure of the professional electric grill fry top** for pubs is made entirely of **stainless steel.** A valuable material in a professional kitchen for its characteristics of:

- **Robustness**
- **Hygiene**
- **Resistance**
- **Durability**
- **Ease of cleaning.**

The design is minimal to ensure simple and intuitive operation. **On the front panel you will find a power button and thermostat for temperature control** (50° to 300°C). **Easy to install**, the fry top can be placed and moved wherever you want.

Ensure proper ventilation to your kitchen and preferably place your fry top under an extractor hood and you will have no problems with excess smoke.

The external dimensions are **730x500x230 mm** with a large and comfortable **cooking surface of 727x400 mm**. The electrical power is 4.4 kW for a voltage of 230 V. The weight is 24 kg. Under the hob there is a practical grease collection tray and 4 rubber feet ensure stability during use.

Choose to optimise your food preparation time with the **professional electric grill fry top** for restaurants and fast food outlets.

Cleaning and maintenance

For proper functioning of the **professional electric** counter-top grill fry top, we recommend daily cleaning and, strictly, after each use. In just a few steps you will ensure correct and long-lasting use of this equipment.

Cleaning is quick and easy: remove any food residue from the griddle with a dustpan then proceed with a damp cloth and mild detergent. Avoid using **abrasive sponges or aggressive products** so as not to remove the chrome or scratch the griddle.

The **fry top** also has a drawer for collecting excess grease that must be cleaned frequently and thoroughly.

Why it is the right product for you

Practical, **functional, reliable and efficient**, the restaurant fry top is the perfect ally in a professional kitchen. Choose the ideal equipment for your needs and ensure maximum comfort while cooking.

With this valuable work tool you will achieve perfect grilling, with or without oil. Its robustness is a guarantee of strength and durability.

Discover on our website the optional extras that can complete your workspace and **check all the details in the product data sheet.**

Dimensions

Dimensioni esterne	730x500x230 mm
Dimensioni superficie di cottura	727x400 mm

Technical data

Alimentazione	Electric
Peso	24 kg
Potenza Elettrica	4.4 kW
Voltaggio	230 V