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Fry top professional counter-top electric grill plate 1/2 smooth 1/2 grooved 3 kW 55x45x23h cm



Description

Fry top professional electric grill for restaurants is a working tool designed for cooking grilled vegetables, meat and fish. The top, with its **stainless steel structure** and **large grill plate**, is a grill for professional use that can be mounted practically on a workbench.

Use it for your grilled specialities and enhance the taste of your recipes by relying on its perfect cooking.

Design and operation

The design of our **professional counter-mounted electric grill top** is compact and linear. Its **compact dimensions of 550x450x230 mm** make it easy to place in any work area.

The **cooking surface is half smooth and half ribbed** giving you the opportunity to choose two types of cooking.

The dimensions of **the grills are 548x350x8 mm**, with non-slip edges on all sides. This construction allows food to be grilled perfectly and the fat to be directed into the grill hole.

The fat that has melted during cooking flows back into a drip pan and then into the **fat drawer** below. The drawer is **removable** and can be easily cleaned.

The food is prepared by means of the smooth and ribbed plate that is placed above the burners, which ensure a high temperature. The **hotplate is regulated by means of a thermostat**: choose the desired gradation using the knob on the front. **Temperature control is automatic. An indicator light indicates the end of cooking.**

The power supply is electric, the **professional electric grill frytop** is, in fact, **equipped with a Shuko plug with a power rating of 3 kW** for a voltage of 230 V.

Overall, it weighs only 17 kg, confirming it as a truly practical piece of kitchen equipment.

Cleaning and maintenance

Regular cleaning of the hotplate is essential to ensure maximum performance. This should never be carried out with detergents containing: **sand or caustic soda, acids or chlorides that will damage the surface.** Frytop professional electric grill should be cleaned using a damp cloth with non-abrasive detergent and dried with a dry cloth.

Easy to use and clean, this electric grill is particularly convenient and versatile in the kitchen as well as at home. **The front drawer**, which contains the cooking residues, is also **easy to remove and sanitise.**

Why it's the right product for you

Ristoattrezzature electric grills comply with all industry standards: EN 55014-1: 2006+A1: 2009+A2: 2011; EN 61000-3-2: 2014; EN61000-3-3:2013; EN55014-2: 2015.

By purchasing **Fry top professional electric grill** you will bring a 100% safe quality product into your professional kitchen. You will be able to cook your food with or without oil, achieving perfect cooking **without producing all the smoke of traditional grills.**

But that's not all, one of the advantages of buying a **professional electric grill frytop for restaurants** online is its versatility of use. Its **small size and light weight also allow it to be used at home.** The comfortable rubber feet adapt to any surface, ensuring maximum stability.

Discover all the details in the product sheet and consult the site to complete your professional kitchen.

Dimensions

Dimensioni esterne	550x450x230 mm
Dimensioni griglie	548x350x8 mm
Dimensioni superficie di cottura	548x350 mm

Technical data

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