

Cod: 10029006691982

**Professional counter-top electric grill fry top 1/2 smooth 1/2 grooved plate
4.4 kW 73x50x23h cm**



Description

Buy **Fry top professional counter-top electric grill** for cooking grilled vegetables, meat and fish. The top features a **stainless steel structure** and a **durable, high-performance grill plate**, ideal for use in professional kitchens.

Designed to be counter-top mounted **Fry top professional electric grill** is the ideal tool for your grilled specialities. Grilling preserves all the flavour and properties of food, confirming it as one of the healthiest cooking methods. **Entrust your recipes to the quality of Ristoattrezzature products.**

Design and operation

Fry top professional electric grill for restaurants has a compact and linear design, the functional aspect ensures elegance and professionalism in the kitchen.

Its **dimensions are 730x500x230** for a weight of 24 kg. The **cooking surface is half smooth and half ribbed**, depending on your needs you can decide whether or not to give your food the typical grill streaks! The **cooking surface measures 727x400mm**, with non-slip edges on all sides that ensure perfect cooking of food.

Residual grease flows into a drip pan and from there into the **grease drawer** at the bottom. The drawer is **removable** and can be easily cleaned.

The food is cooked on the **smooth/ribbed plate that is fixed above the burners**, thanks to which a high **temperature** is reached. The temperature can be **regulated by means of a thermostat**: the desired setting can be selected using the **thermostat knob**. **Temperature control is automatic. An indicator light indicates the end of cooking.**

The power supply is electrical, the **Fry top professional electric grill** is, in fact, **equipped with a Shuko plug with a power of 4.4 kW** for a voltage of 230 V.

Cleaning and maintenance

The griddle requires regular cleaning to preserve its performance. This **should never be carried out with detergents containing: sand or caustic soda, acids or chlorides that will damage the surface.**

Fry top professional electric grill for restaurants should be cleaned by simply **using a damp cloth with non-abrasive detergent**. Finally, the product should be wiped dry with a dry cloth.

Easy to use and clean, **this professional electric grill is practical and versatile**: every part of it can be easily sanitised, even **the front drawer**, which contains the cooking remains, can be removed and washed easily.

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.

Fry top professional electric grill is a quality kitchen equipment, made of **durable and 100% safe stainless steel**.

Unlike other cooking tools, Fry top **reduces the emission of smoke into the air**, allowing you to achieve perfect dishes without the use of oil.

Not only that, this electric grill **can also be used at home**. Simply place the equipment on a shelf: the practical rubber feet adjust to any surface ensuring maximum stability.

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