

Cod: 10030001701983

Fry top gas grill professional countertop smooth plate 9.4 kW 55x50x40h cm



Description

Fry top professional gas grill with smooth plate is the perfect catering equipment for grilling meat, fish and vegetables. Practical to install, it adapts easily to different work areas. Choose it also for its modularity: you can place it on workbenches or open cabinets, or on compartments closed by doors. Efficient and functional, Fry top grill is designed in every detail to be the perfect support in professional kitchens. Design and function Rectangular in shape, with a compact design, our professional smooth grill measures only 550x500x400h mm for a cooking surface dimension of 548x350 mm. The total weight is 19.4 kg. The non-slip edges on all sides allow you to work quickly and cook your food excellently, channelling the fat into the drainage hole. The structure is made of high-quality AISI 304 stainless steel with an excellent thickness, which provides reliable heat insulation. At the top there is a grill for fumes, while at the front there are thermally insulating plastic knobs that allow adjustment of the burners underneath. The drawer for cooking residues is practical to open and facilitates cleaning of the equipment. The power supply is gas with an output of 9.4 kW. Cleaning and maintenance Stainless steel is a guarantee of cleanliness and hygiene, as regulations require for professional catering. Our products are manufactured in compliance with all quality standards and the design favours hygiene. Fry top professional gas grill with smooth plate is an equipment that requires great care, the dirt caused by cooking can be

particularly stubborn. On steel it is absolutely forbidden to use detergents containing: sand or caustic soda, acid or chlorides that would damage the surface. the product must be cleaned at the end of the day using a damp cloth with non-abrasive detergent and dried using only a dry cloth. Why it is the right product for you Professional and suitable for intensive use, our smooth bench grill is made only of high-quality and robust materials. It ensures high performance by reaching high temperatures in a short time and the ignition is piezoelectric. Practical and very useful is the cooking oil collection tray that allows you to better manage the discharge of fat. This grill can also be accessorized: it can be installed with either natural gas or LPG. Choose only the best for your professional kitchen, rely on Ristoattrezzature's experience and purchase safe, resistant and high-performance equipment online. Complete your work space with counters and optional extras.

Dimensions

Dimensioni esterne	550x500x400 mm
Dimensioni superficie di cottura	548x350 mm

Technical data

Alimentazione	Gas
Peso	19.4 kg
Potenza Gas	9.4 kW