

Cod: 10030006701983

**Fry top professional gas grill bench plate 1/2 smooth 1/2 ribbed 9.4 kW
55x50x40h cm**



Description

Fry top professional counter-top gas grill with half-smooth and half-ribbed plate is designed in every detail to provide high performance. Perfect for cooking meat, fish and vegetables, this grill for catering offers the possibility of cooking succulent grilled dishes in a short time, preserving the original taste of the ingredients.

Its **small size** and its being a counter-top or countertop **grill** make it **easy to install in any work environment**. Mounted on counters or furniture, it provides a complete workstation that facilitates work in the kitchen.

Fry top grill is designed to support the workload of a professional kitchen, ensuring maximum efficiency at all times.

Design and operation

Made entirely of **AISI 304 stainless steel**, the grill's structure is durable and robust with an **excellent top thickness** that ensures heat retention. The lines are functional and extremely square to ensure maximum cleanliness and the hygiene that is required in a professional kitchen.

The **grill is half smooth and half ribbed**, offering the possibility of choosing which type of cooking to do. The dimensions are small: **only 550x500x400h mm for a cooking surface size of 548x350 mm. The total weight is 19.4 kg.****

Thanks to its **non-slip edges**, maximum safety is ensured during cooking, which is carried out on the grill surface heated by the burners below. **The temperature is regulated by a thermostat** and can be controlled by means of the **double monopoles** on the front **made of heat-insulating plastic. Ignition is piezoelectric.**

In the upper part we find a **smoke grid** and **exhaust hole**. Finally, a removable cooking **residue drawer** facilitates cleaning. The **power supply is gas with an output of 9.4 kW.**

Cleaning and maintenance

Ristoattrezzature's professional equipment is **designed** in line with industry standards and **the design facilitates hygienic cleaning.** The **professional counter-top gas grill fry top with smooth and grooved plate** is completely made of robust and easy-to-clean steel.

On its surfaces it is absolutely **forbidden to use detergents containing: sand or caustic soda, acids or chlorides** that would ruin the surface. The grill should 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

For quality grilling in your restaurant you must have a professional grill. Ideal for small venues as well as large kitchens, our **Fry top professional gas grill with smooth and ribbed plate** is robust and efficient.

Thanks to its design, it can be freely installed in your kitchen and moved around as needed. Its rubber feet ensure maximum stability.

Choose it for its **high performance** and its ability to reach high temperatures in a short time. **Its oil collection tray also facilitates cleaning. The professional grill** can be installed with either natural gas or LPG**.

Choose the system and **purchase the accessories to complete it directly from our online catalogue.**

Dimensions

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

Technical data

Alimentazione	Gas
Peso	19.4 kg
Potenza Gas	9.4 kW