

Cod: 111890010212844

Gas countertop fry top smooth lowered plate 7 Kw 40x70x25h cm



Description

Countertop gas fry top with smooth plate, stainless steel construction. Knobs made of athermal material with functional serigraphy on the edge.

Rapid temperature rise and heat retention by means of **2-branch burners with optimised combustion**, suitable for working at high temperatures, with thermostat tap 8 thermocouple safety positions and pilot flame. Temperature regulation **between 150°C and 315°C**. Safety ensured by a thermocouple kept active by the pilot burner flame.

Single, large-size lowered plate made of special, machined stainless steel with a smooth finish that allows excellent heat transmission in terms of heating and **polished** to a **mirror** finish to ensure non-stick properties and speedy cleaning in compliance with current regulations.

Sloping work surface facing the fat drain hole. **Large hole on the cooking surface** for draining fat into a **1.3 litre capacity container** placed below the cooking surface itself and supplied as **standard**.

Teflon cap to plug the drain for any oil film cooking available on request.

Moulded AISI 304 stainless steel work surface with rounded edges for easy cleaning. Stainless steel front, side and rear panelling.

Laser-cut top finish to ensure a "head-to-head" coupling of tops and binding of tops to each other.

Tested with methane or LPG gas according to user requirements.

Dimensions

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| Dimensioni esterne | 400x700x250 mm |
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Technical data

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|-------------------------|--------------|
| Alimentazione | Gas |
| Peso | 32 kg |
| Potenza Gas | 7 kW |
| Superficie | smooth |
| Temperatura d'esercizio | +150 +315 °C |