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Gas countertop fry top smooth lowered plate 13.8 kW 80x70x25h cm



Description

Gas countertop fry top smooth plate, stainless steel structure. 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 thermostatically controlled 8-position safety thermocouple tap 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 provides excellent heat transmission in terms of heating and mirror-polished to ensure non-stick properties and speedy cleaning in compliance with current regulations. Two independent cooking zones, each with temperature adjustment controls. Smooth plate. Sloping work surface facing the grease drain hole. Large hole on the cooking surface for draining grease into a 1.3 litre capacity container placed underneath the cooking surface itself and supplied as standard. Moulded AISI 304 stainless steel work surface with rounded edges for easy cleaning. Stainless steel front, side and rear panelling. Teflon cap to plug the drain for any oil film cooking available on request. Laser-cut top finish to ensure "head-to-toe" coupling of tops and binding of tops to each other. Tested with methane or LPG gas according to user requirements.

Dimensions

Dimensioni esterne	800x700x250 mm
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Technical data

Alimentazione	Gas
Potenza Gas	13.8 kW
Superficie	smooth
Temperatura	315 °C
Temperatura d'esercizio	+150 +315 °C