

Cod: 111890020212844

Table-top gas fry top 7 Kw 40x70x25h cm



Description

Counter-top gas fry top, ribbed 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 stainless steel that allows excellent heat transmission in terms of heating and is **mirror-polished** to ensure non-stick properties and speedy cleaning in compliance with current regulations.

Ribbed 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 below 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	400x700x250 mm
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Technical data

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