

Cod: 112470010212012

**Gas fry top with open compartment smooth lowered plate 7 kW40x70x85h cm**



## Description

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

**Fast 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 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.

Inclined 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**.

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.

**Height-adjustable** stainless steel feet.

## Dimensions

Dimensioni esterne	400x700x850 mm
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## Technical data

Alimentazione	Gas
Peso	45 kg
Potenza Gas	7 kW
Superficie	smooth
Temperatura	315 °C
Temperatura d'esercizio	+150 +315 °C