

Cod: 4301

## Professional Electric Fry Top with ribbed plate on cabinet S/90



### Description

Stainless steel frame. Knobs in thermosetting plastic material. Rapid temperature rise and heat retention thanks to two high-performance stabilised-flame burners, suitable for working at high temperatures. Thick mild steel cooking surface with rounded edges. Two independent cooking zones, each with temperature regulation controls. Ribbed plate. Equipped with a thermostatic safety gas cock that allows the temperature to be regulated between 180° C and 360° C. Safety guaranteed by a thermocouple kept active by the pilot burner flame. Rounded edges to ensure easy cleaning. Moulded worktop made of stainless steel with the inclined cavity facing the grease drain hole, which is connected to a large capacity container placed below the cooking surface. Equipped as standard with a drawer for fat drainage. Equipped as standard with welded splash guard. Height-adjustable stainless steel feet.

### Dimensions

Dimensioni esterne	400x900x850 mm
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#### Technical data

Alimentazione	Electric
Peso	76 kg
Potenza Elettrica	6.5 kW
Voltaggio	400 V
Volume	0.54 m3