

Cod: 4302

Professional electric fry top with smooth plate on cabinet S/90



Description

Stainless steel frame. Knobs in thermosetting plastic material. Heating by means of radiant heaters placed under the cooking plate. Cooking surface in thick mild steel with rounded edges. Two independent cooking zones, each with temperature regulation controls. Smooth cooking plate. Equipped with a thermostat that allows the temperature to be regulated between 150° C and 350° C. Safety thermostat with manual reset. Rounded edges to ensure easy cleaning. Moulded stainless steel worktop with a sloping cavity facing the grease drain hole, which is connected to a large capacity container located 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

Technical data

Alimentazione	Electric
Peso	126 kg
Potenza Elettrica	13 kW
Voltaggio	400 V
Volume	0.96 m3