

Cod: 111890021012935

## Gas countertop fry top ribbed plate 6 kW 40x90x25h cm



### Description

Stainless steel construction. Handles made of athermal material with functional screen printing on the edge.

Rapid temperature rise and heat retention by means of **high-efficiency U-shaped burners with stabilised flame**, suitable for working at high temperatures. U-shaped, combustion-optimised single-branch burners with maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas tap that allows the flame to be regulated **from maximum to minimum** and enables the frytop to exceed 300°C. Thermal stability of the griddle is achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

**Single large plate** for optimum heat transfer in terms of heating.

### Ribbed cooking plate.

Slanted plate facing the hole for fat drainage, which is connected to a container placed below the cooking surface. **Large hole on the cooking surface** for fat drainage into a **container with a**

**capacity of 2.9 l.** placed below the cooking surface and **supplied.**

Thick AISI 304 stainless steel cooking surface with rounded edges and **welded splash guard** for easy cleaning. Front, side and rear panelling in AISI 304 stainless steel.

Top finish with laser cut to ensure a "head-to-head" coupling of the tops and binding of the tops to each other.

Tested with methane or LPG gas according to user requirements.

### Dimensions

|                    |                |
|--------------------|----------------|
| Dimensioni esterne | 400x900x250 mm |
|--------------------|----------------|

### Technical data

|               |       |
|---------------|-------|
| Alimentazione | Gas   |
| Peso          | 57 kg |
| Potenza Gas   | 6 kW  |