

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
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Technical data

Alimentazione	Gas
Peso	57 kg
Potenza Gas	6 kW