

Cod: 112470010222721

Gas fry top with open compartment smooth lowered plate 9 kW40x90x85h cm



Description

Stainless steel frame. Knobs made of athermal material with functional screen printing on the edge.

Rapid temperature rise and heat retention thanks to **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.

Large, low single plate made of special, machined **stainless steel** with a smooth finish that allows excellent heat transmission in terms of heating and **mirror-polished** to ensure non-stick properties and speedy cleaning in compliance with current regulations.

Smooth plate.

Sloping work surface facing the grease drain hole. **Large hole on the cooking surface** for

draining grease 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.

Laser-cut top finish to guarantee 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.

Height-adjustable stainless steel feet.

Dimensions

Dimensioni esterne	400x900x850 mm
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Technical data

Alimentazione	Gas
Peso	55 kg
Potenza Gas	9 kW