

Cod: 112470020222721

Gas fry top with open lowered ribbed plate 9 kW40x90x85h cm



Description

Stainless steel frame. Knobs made of athermic 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.

Single, large-size lowered plate made of special stainless steel that allows excellent heat transmission in terms of heating and is **mirror-polished** to ensure non-stick properties and speedy cleaning in compliance with current regulations.

Ribbed 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

400x900x850 mm
2

Technical data

Alimentazione	Gas
Peso	55 kg
Potenza Gas	9 kW