

Cod: 111890060232937

**Gas countertop fry top with separate lowered plates 1/2 smooth 1/2 grooved
18 Kw 80x90x25h cm**



Description

Stainless steel construction. Handles 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-size lowered plate made of special stainless steel for excellent heat transmission and **mirror-polished** to ensure non-stickness of food and speedy cleaning in compliance with current regulations.

Two completely separate plates to guarantee two different cooking at different temperatures.
1/2 smooth and 1/2 ribbed plate.

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

Dimensions

Dimensioni esterne	800x900x250 mm
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Technical data

Alimentazione	Gas
Peso	84 kg
Potenza Gas	18 kW