

Cod: 112470010232722

Gas fry top with open compartment smooth separate lowered plates 18 kW 80x90x85h cm



Description

Stainless steel frame. Thermosetting, athermic plastic knobs with useful screen-printed edges.

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 thermocouple safety valve and pilot flame. Temperature regulation between 150°C and 315°C. Safety guaranteed by a thermocouple kept active by the pilot burner flame.

Large-size lowered cooking plate made of special stainless steel and machined with a smooth finish that allows excellent heat transmission and a mirror polished finish to guarantee non-stickness of the food and quick cleaning in compliance with current regulations.

Two completely separate cooking plates to allow two different cooking processes at

different temperatures. Smooth cooking plate.

Worktop inclined towards the fat drain hole. Large hole on the hob for draining fat into a special container with a capacity of 1.3 litres located under the hob itself.

Moulded worktop in AISI 304 stainless steel with rounded edges for easy cleaning. Front, side and back panels in stainless steel.

Worktop finished with laser-cut for "head-to-head" coupling and fixing with edging.

Tested with methane or LPG gas.

Height-adjustablestainless steel legs.

Dimensions

Dimensioni esterne	800x900x850 mm
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Technical data

Alimentazione	Gas
Peso	104 kg
Potenza Gas	18 kW