

Cod: 112470060232722

Gas fry top with open compartment separate lowered plates 1/2 smooth 1/2 grooved 18 kW 80x90x85h 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.

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.

Height-adjustable stainless steel feet.

Dimensions

Dimensioni esterne 800x900 mm	
-------------------------------	--

Technical data

Alimentazione	Gas
Peso	104 kg
Potenza Gas	18 kW