

Cod: 112470010412722

## Gas fry top with open compartment smooth plate 12 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 by means of **high-efficiency U-shaped burners with stabilised flame**, suitable for working at high temperatures. U-shaped, combustion-optimised single-branch burners with maximum tap, minimum safety thermocouple and pilot flame. Equipped with a safety gas tap that allows the flame to be regulated **from maximum to minimum** and enables the frytop to exceed 300°C. Thermal stability of the griddle is achieved at maximum power at 350°C. Safety ensured by a thermocouple kept active by the burner flame.

**Single large griddle plate** that allows excellent heat transmission in terms of heating.

**Two independent cooking zones**, each with temperature adjustment controls. **Smooth cooking plate.**

Slanted plate facing the hole for fat drainage, which is connected to a container placed below the

cooking surface. **Large hole on the cooking surface** for fat drainage into a **container with a capacity of 2.9 litres**, placed below the cooking surface and supplied with the **appliance**.

Worktop in thick AISI 304 stainless steel with rounded edges and **welded splash guard** for easy cleaning. Front, side and rear panelling in AISI 304 stainless steel.

Laser-cut top finish to ensure a "head-to-head" coupling of tops and binding of tops to each other.

Tested with methane or LPG gas according to user requirements.

**Height-adjustable** stainless steel feet.

### Dimensions

Dimensioni esterne	800x900x850 mm
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### Technical data

Alimentazione	Gas
Peso	108 kg
Potenza Gas	12 kW