

Cod: 112470060412722

**Gas fry top with open compartment 1/2 smooth 1/2 grooved plate 12 kW  
80x90x85h cm**



## Description

Stainless steel frame. Knobs made of athermal 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. **1/2 smooth and 1/2 ribbed cooking plate.**

Slanted plate facing the grease drain hole, which is connected to a container located below the cooking surface. **Large hole on the cooking surface** for draining grease into a **container with a capacity of 2.9 litres**, located below the cooking surface and **supplied**.

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

Top finish with laser cut to ensure 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	800x900x850 mm
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### Technical data

Alimentazione	Gas
Peso	108 kg
Potenza Gas	12 kW