

Cod: 5592

Fry Top Gas grill on cabinet, smooth plate S/70 400 x 730 x 970 h mm



Description

The Fry Top is a useful tool in professional kitchens where grilled food is prepared, replacing the classic barbecue, with optimal results for the taste of food such as meat, fish or vegetables.

The griddle surface reaches a high temperature in a short time, and keeps it constant precisely for the preparation of food without the use of oil.

Professional Fry Top Features

This Fry Top model includes a smooth stainless steel griddle, a material suitable for contact with foodstuffs according to current regulations.

A central knob on the front allows immediate temperature adjustment. The heat is evenly distributed over the surface to ensure even cooking.

The type of power supply is gas, and can therefore be connected to the city mains or to LPG cylinders for food use.

Inside the lower compartment, closed by a blind door, is a tray for collecting used oil and cooking fat.

The size of the griddle is 34 x 50cm, with a thickness of 16mm.

How to clean a Fry Top

For cleaning the fry top we recommend using a non-aggressive kitchen detergent and soft, non-abrasive sponges, so as not to damage the non-stick stainless steel.

Dimensions

Dimensioni esterne	400x730x970 mm
Dimensioni superficie di cottura	340x500 mm
Spessore piano	16 mm

Technical data

Peso	58 kg
Potenza Gas	4.7 kW