

Cod: 5597

Fry Top Gas grill on cabinet, smooth plate S/70 800 x 730 x 930 h mm



Description

The Fry Top is a very useful tool for professional kitchens where grilled meat, vegetables and fish are cooked.

In fact, the surface of the griddle reaches a very high temperature in just a few minutes, and keeps it constant precisely for preparing food without using oil.

Professional Fry Top Features

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

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

The temperature is adjustable via the knobs on the front of the professional fry top. The heat is distributed evenly over the surface to ensure even cooking.

A tray for collecting used oil and cooking fat is located inside the lower compartment.

The size of the griddle is 73 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	800x730x930 mm
Dimensioni superficie di cottura	730x500 mm
Spessore piano	16 mm

Technical data

Peso	81 kg
Potenza Gas	9.7 kW
Temperatura d'esercizio	+120 +330 °C