

Cod: 5593

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



Description

Reliability, practicality and safety. The **Gas Griddle Fry Top on cabinet** for pubs and restaurants is the ideal professional equipment to offer high performance over time.

Ideal for cooking meat, fish and vegetables, it is a **popular tool especially in restaurants, pubs, sandwich shops, canteens or fast food outlets.**

Choose the **Fry Top Gas Grill on cabinet** with grooved plate for your restaurant and guarantee quality and speed in cooking. **Complete your work area in a practical and functional way** with the options available in the catalogue.

Design and function

The **design of the Fry Top Gas Griddle on cabinet** for fast food is **compact, linear and essential.** It gives you the freedom to place your professional equipment wherever you want, resulting in an organised line that ensures smooth work.

The **external dimensions** are **400x730x970 mm**, the cooking surface is **340x500 mm** with a top thickness of 16 mm.

The **power supply is gas** and the power is 4.7 kW for even cooking to ensure perfectly cooked dishes every time.

The **construction of the Gas Grill Fry Top is made of stainless steel** for strength, hygiene and durability. The **ribbed griddle** also provides ample space for grilling and adds character to your dishes with its characteristic grooves. You can easily adjust the temperature and keep it constant with the knobs mounted on the front.

Select the available options and optimally complete your restaurant equipment. Finally, the lower compartment offers useful extra storage space, always useful in the kitchen.

Cleaning and maintenance

The structure of the **Fry Top Gas Grill on a cabinet** is designed to make every cleaning operation quick and easy.

It is recommended to proceed with cold plates and **soft cloths to avoid damaging the surface of the fry top**. In addition, use **non-aggressive detergents that help to remove food residues in a gentle manner**.

Rounded inner corners and no outer edges guarantee thorough and, above all, safe cleaning and maintenance. In the lower compartment there is a **dedicated tray for collecting cooking oil**. Empty it regularly and then thoroughly sanitise it.

Why it is the right product for you

Fry Top Gas Grill on ribbed plate cabinet by Ristoattrezzature helps you to complete the furnishing of your restaurant in a practical and safe way. Choose the quality and professionalism of Ristoattrezzature and let yourself be won over by the **excellent value for money**.

The gas hotplate ensures, in fact, **practicality of use, low consumption and low maintenance costs**.

Not only that, with the gas hotplate you can work even in the absence of electricity and have greater autonomy of installation. **Read the technical data sheet for all the details**.

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