

Cod: 5599

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



## Description

In a professional kitchen, there are several pieces of equipment that can improve work while optimising time and costs. The **fry top** is one of them: **professional piece of equipment comparable to a grill**, single or double, that is used **to cook and brown meat, fish or vegetables**.

The Ristoattrezzature **S/70 gas grill fry top on a ribbed plate cabinet** is a **versatile, safe and robust** product. It is ideal for meeting the needs of modern catering, and **very popular in restaurants, pubs, sandwich shops, canteens or fast food outlets**.

Rely on the right tool in your kitchen and always ensure quality performance for your customers **by completing your work area in a practical and functional way**.

## Design and function

Ristoattrezzature's **S/70 gas grill fry top on a ribbed plate cabinet** has a **technical and essential** design to meet the needs of the professional and guarantee practical and fast work. Its

**operation is, in fact, easy and intuitive.** The **power** supply is gas and the **power is 9.7 kW**. It consists of a **safety thermocouple** and a **piezo igniter**.

The **external dimensions** of the structure are **800x730x930 mm** and it is entirely made of **stainless steel** to guarantee durability and maximum hygiene, which is essential in the kitchen. The **surface-ribbed cooking plate** is 16 mm thick.

**Ristoattrezzature's fry-top is set up on a practical cabinet with 2 doors**, ideal for storing everything needed to prepare dishes and make work easier. The **professional fry top** is equipped with:

- a **practical splash guard mounted on three sides**
- a **removable tray to collect and remove dirt**
- **4 height-adjustable stainless steel feet.**

Try it out in your kitchen and ensure perfect grilling every time.

## Cleaning and maintenance

The **Gas grill fry top on ribbed plate cabinet S/70** for restaurants and fast food is **easy to move and to clean**. We recommend daily cleaning and, strictly, after each use.

**Start by removing food residues from the (cooled)griddle** with a dustpan **then proceed with a damp cloth and mild detergent**. Avoid using abrasive sponges so as not to remove the chrome or risk scratching the griddle.

The **professional gas grill fry top** is equipped with a grease collection drawer under the griddle and must be cleaned frequently and thoroughly. Ensure your professional kitchen is **clean and hygienic** in just a few steps.

## Why it is the right product for you

The Ristoattrezzature **S/70 gas grill fry top on a ribbed plate cabinet** is the ideal choice in the kitchen:

- **Reliable**
- **Robust**
- **Practical**
- **Versatile.**

**Excellent value for money.** Browse the online catalogue and complete your fry top with useful optional extras. **Read the technical data sheet and complete your purchase in just a few clicks.**

### Dimensions

Dimensioni esterne	800x730x930 mm
Dimensioni superficie di cottura	730x500 mm

Spessore piano	16 mm
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### Technical data

Alimentazione	Gas
Peso	81 kg
Potenza Gas	9.7 kW