

Cod: 5632

Fry Top Gas Grill on cabinet, smooth plate S/90 800 x 900 x 940 h mm



Description

The fry top is a must-have in all professional kitchens. **Modern, versatile and safe**, it is a professional piece of equipment whose name suggests its peculiarity, that of 'frying' on a top. It stands out, in fact, for the high temperature it can reach by grilling food quickly.

Particularly **popular in fast food outlets, sandwich bars, pubs and restaurants**, this grill helps to reduce the cooking time of meat, fish and vegetables by gradually replacing the classic griddle. Complete your work area in a practical and functional way with the **fry top gas grill on a smooth plate cabinet**.

Choose to improve your kitchen work and maintain high performance by relying on the professionalism and quality of Ristoattrezzature.

Design and operation

The **fry top gas grill on smooth plate cabinet** is characterised by its **technical and functional design** and consists of a **smooth plate**. It is ideal for cooking portioned fish or vegetables,

leaving the surface of the food perfectly cooked and without streaks.

The **outer structure is made of stainless steel**: perfect in the kitchen for durability and maximum hygiene. **The smooth surface plate features a large, comfortable gas-heated cooking zone**. The **gas grill fry top on the smooth plate cabinet** is characterised by a high heating power that allows the temperature to rise quickly. **The gas power is 9.7 kW**.

Cooking takes place by contact, placing food on the griddle even without the use of oil. In addition, all fry tops are **slightly inclined towards the operator** to facilitate dripping on the grease channel.

The **external dimensions are 800x900x940 mm** while the plate thickness is 16 mm for a weight of 138 kg. Finally, take advantage of the **storage space available under the work top** which can be accessed through 2 practical doors.

Choose to optimise your food preparation time with the **gas grill fry top on smooth plate cabinet** for restaurants and fast food outlets.

Cleaning and maintenance

Cleaning the fry top gas grill on **smooth plate cabinet** is very practical and quick, but be careful to use the right tools. The risk is to irreversibly damage the professional equipment.

The griddle should be cleaned with a damp cloth and a mild detergent. Then simply switch on the fry top for a few minutes and allow the surface to dry properly. Finally, lubricate with a thin layer of cooking oil.

The use of scouring pads, sharp objects or chemicals containing chlorine is forbidden.

Another item that must be kept clean is the **grease collection drawer**, which must be emptied and constantly cleaned of grease, oil and food residues.

Ensure maximum cleanliness and hygiene in your professional kitchen in just a few steps.

Why it is the right product for you

The use of the **gas grill fry top on a smooth plate cabinet** is indispensable in the kitchen because it allows you to make healthy, tasty and healthy recipes in a short time. We are talking about **versatile professional equipment with low smoke emission**. Reliable, practical and safe.

Last but not least, the excellent value for money should not be underestimated. **Discover all the technical details of the product on our website** and select the most suitable equipment for your professional needs.

Dimensions

Dimensioni esterne	800x900x940 mm
Spessore piano	16 mm

Technical data

Peso	138 kg
Potenza Gas	9.7 kW