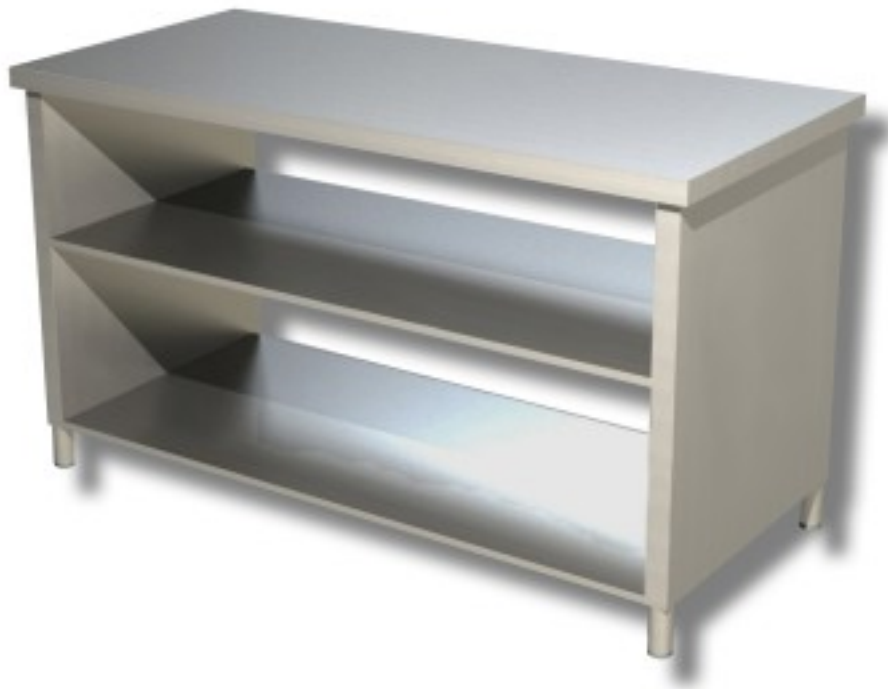


Cod: 38270789

Stainless steel table with sides and 2 shelves depth 700 mm 700x700 mm



Description

Combination appliances are 2-in-1 devices that collect multiple cooking modes on one shelf. The surface is divided in half between a smooth fry top and a burner, on which pots or pans can be placed, or a griddle for cooking meat barbecue-style. Operation is either electric or gas, with piezo ignition. Each of the two compartments has its own ignition knob, so that they can be used either simultaneously for combined cooking or individually as required. On the one hand, the fry top is the perfect solution for preparing grilled meat, fish and vegetables by reducing the emission of smoke and fat, which are collected in a special tank under the griddle. The other half of the device is occupied by one of the following two elements a burner, including a protective grill, on which pots and pans can be placed for different types of cooking; a pietralavica, a ribbed plate made from the material of the same name, ideal for cooking meat rare thanks to the high temperature reached. Combined equipment features Combination appliances with built-in fry tops come in different sizes to fit the space available in professional kitchens. In gas-operated models, there is an outlet at the rear of the equipment for an additional space-saving measure. Combination appliances are all counter-top-mounted, so they are easy to move around. How to clean combi fry tops The two parts that make up the fry top should be cleaned individually when the device is cold. Just use a soft, non-abrasive cloth and a kitchen detergent to remove all residues. It is

advisable to clean the grease pan frequently. Combination appliances on Ristoattrezzature All combination appliances for sale on Ristoattrezzature are CE-marked.

Dimensions

Dimensioni esterne	700x700x850 mm
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Technical data

Peso	47 kg
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