Cod: 6859

Fry Top Countertop Gas Grill, 2/3 smooth and 1/3 ribbed cooking surface, 73×55×40h cm



Description

Safety, reliability and versatility. The Ristoattrezzature Fry Top countertop gas grill, with a 2/3 smooth and 1/3 ribbed cooking surface, is the ideal professional piece of equipment to complete your kitchen set-up. Enhance your workstation and simplify the cooking process with a **product tailored to your needs**.

The Ristoattrezzature **Fry Top countertop gas grill**, with **a 2/3 smooth and 1/3 ribbed cooking surface**, is a professional appliance designed for cooking foods such as steaks, burgers, fish or vegetables. The food is placed in direct contact with the sizzling hot cooking surface and cooks to perfection in just a few minutes.

It is particularly popular in pubs, restaurants, sandwich bars and fast-food outlets, even small ones. You can always guarantee speedy service and excellent performance.

Design and operation

The **design of the** Ristoattrezzature **2/3 smooth, 1/3 ribbed countertop gas grill** is **functional and minimalist**. Perfect for placement in the kitchen or dining area, it blends seamlessly with any interior style.

It **is easy and intuitive to use** and is gas-powered. It has a power output of 9.4 kW. It is ignited via a piezoelectric igniter and the temperature is easily adjusted using two knobs on the front. Its **external dimensions** are **73 x 55 x 40h cm**, the worktop is 0.8 cm thick, and it weighs a total of 20 kg. **Compactness and professionalism in a single product**.

It is constructed from stainless steel: robust, hygienic and durable. **The griddle features a dual-surface design: 2/3 smooth and 1/3 ribbed, to provide different cooking zones for various foods**.

The **Ristoattrezzature countertop gas griddle**, with **a 2/3 smooth and 1/3 ribbed surface**, is ideal for cooking vegetables, meat or fish.

Choose to optimise your dish preparation times by relying on the quality and professionalism of Ristoattrezzature.

Cleaning and maintenance

Ensure the long-term durability of your professional equipment with daily cleaning.

Cleaning the Fry Top countertop gas grill with a 2/3 smooth and 1/3 ribbed cooking surface is very straightforward. Always clean the griddles when they are cold, taking care to remove any food residue from the surface before you begin.

Use a **damp cloth** and a **mild** kitchen **detergent** to avoid stripping the chrome finish or scratching the griddle.

Finally, the Ristoattrezzature **countertop gas Fry Top grill (2/3 smooth, 1/3 ribbed)** is fitted with a grease collection tray, which must be cleaned frequently and thoroughly to ensure maximum hygiene.

Why this is the right product for you

Choose our Ristoattrezzature **Fry Top countertop gas grill – with a 2/3 smooth and 1/3 ribbed cooking surface** – for your restaurant and ensure your food is cooked to perfection in no time.

Save time and workspace with safe, efficient professional equipment that allows you to choose between two cooking modes. Attention to detail and careful selection of materials make the Fry Top an ideal choice offering**excellent value for money**.

Functionally complete your workspace and select, from the **available options**, those best suited to your professional needs.

See the technical specifications for more information.

Dimensions

Cooking surface dimensions	725x400 mm
External dimensions	730x550x400 mm
Packaging dimensions	630x780x420 mm
Thickness of the top	8 mm

Technical specifications

Gas Power	9.4 kW
Net weight	20 kg
Power supply	Gas
Weight including packaging	35 kg