Cod: 2598

Professional gas-fired stainless steel Fry Top griddle, smooth top



Description

Liscio Top Gas Fry Top. Stainless steel construction. Knobs made from thermosetting plastic. Rapid temperature rise and heat retention are achieved thanks to a high-efficiency, stabilised-flame burner, suitable for operation at high temperatures. Ignition via an electric spark ignition system, powered by 230V single-phase + neutral. Thick mild steel cooking surface with rounded edges and a welded, sealed splash guard to ensure easy cleaning. The cooking plate is angled towards the grease drain, which is connected to a container situated beneath the cooking surface. Fitted as standard with a grease collection drawer. Two independent cooking zones, each equipped with temperature control knobs. Smooth griddle. Fitted with a safety gas tap that allows the flame to be adjusted from maximum to minimum and enables the frytop to reach 300°C. Safety is ensured by a thermocouple activated by the burner flame.

. 100% Made in Italy.

Dimensions

External dimensions	400x700x255 mm

Technical specifications

Gas Power	6 kW
Net weight	34 kg
Volume	0.2 m3