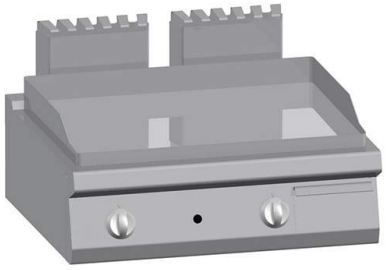
Cod: 2600

Professional gas-fired stainless steel fry-top griddle, smooth surface – Acciaio Dolce Top



Description

Smooth-top gas fry top with mild steel top. Stainless steel frame. Knobs made from thermosetting plastic. Rapid temperature rise and heat retention are achieved thanks to two high-efficiency, stabilised-flame burners, suitable for operation at high temperatures. Thick mild steel cooking surface with rounded edges and a welded, sealed splash guard to ensure easy cleaning. The cooking surface is sloped and directed towards the grease drain hole, 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	800x700x255 mm

Technical specifications

Gas Power	12 kW
Net weight	65 kg
Power supply	Gas
Volume	0.36 m3