Cod: 2602

Professional gas-fired stainless steel Fry Top griddle with ribbed soft steel top



Description

Gas Fry Top with ribbed mild steel cooking surface. Stainless steel frame. Knobs made from thermosetting plastic. Rapid temperature rise and heat retention achieved thanks to a high-efficiency, stabilised-flame burner, suitable for operation at high temperatures. Ignition via an electric spark igniter, powered by 230V single-phase + neutral. Thick mild steel cooking top with rounded edges and a welded, sealed splash guard to ensure easy cleaning. The cooking plate is angled and faces the grease drainage 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. Ribbed 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	33.5 kg
Power supply	Gas
Volume	0.2 m3