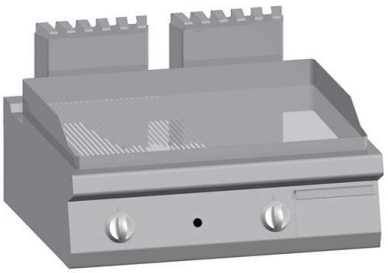
Cod: 2605

Professional gas-fired stainless steel countertop fry top, half smooth, half ribbed, with a soft-finish top



Description

Gas Fry Top, half smooth, half ribbed, with a mild steel top. Stainless steel frame. Knobs made of thermosetting plastic. Rapid temperature rise and heat retention achieved thanks to two high-efficiency, stabilised-flame burners, suitable for operation at high temperatures. Ignition via a 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 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. The cooking plate is half smooth and half ribbed. 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