Cod: 10029006691982

Professional electric countertop fry top with 1/2 smooth and 1/2 ribbed cooking surface, 4.4 kW, 73×50×23h cm



Description

Buy **a professional electric countertop fry top** for grilling vegetables, meat and fish. The **fry** top features a **stainless steel frame** and a **durable, high-performance cooking plate**, ideal for use in professional kitchens.

Designed to be mounted on a workbench, this **professional electric countertop Fry Top grill** is the ideal tool for your grilled specialities. Grilling preserves all the flavour and nutritional properties of food, making it one of the healthiest cooking methods. **Entrust your recipes to the quality of Ristoattrezzature products**.

Design and operation

This professional electric countertop fry top grill for restaurants has a compact and streamlined design; its functional appearance ensures elegance and professionalism in the kitchen.

It measures 73 x 50 x 23h cm and weighs 24 kg. **Half of the cooking surface is smooth and half is ribbed**; depending on your needs, you can decide whether or not to give your dish those characteristic grill marks! The **cooking surface measures 72.7 x 40 cm**, with non-slip edges on all sides to ensure food is cooked to perfection.

Residual fat drains into a drip tray and, from there, into **the grease-collection drawer** located at the bottom. The drawer is **removable** and can be cleaned easily.

Food is cooked on **the smooth or ribbed griddle, which is fixed above the burners**, enabling high **temperatures** to be reached. The temperature can be **adjusted via a thermostat**: the desired setting can be selected using the dedicated knob. **Temperature control is automatic. An indicator light signals when cooking is complete**.

It is electrically powered; the **professional countertop electric fry-top** is **fitted with a Schuko plug, with a power rating of 4.4 kW** at a voltage of 230 V.

Cleaning and maintenance

The griddle requires regular cleaning to maintain its performance. This **should never be carried out using detergents containing: sand or caustic soda, acids or chlorides, as these will damage the surface**.

This professional countertop electric fry-top grill for restaurants should be cleaned simply using a **damp cloth with a non-abrasive detergent**. Finally, the unit should be dried with a dry cloth.

Easy to use and clean, this professional electric kitchen grill is practical and versatile: every part can be easily sanitised, including **the front drawer**, which collects cooking residues and can be pulled out and washed with ease.

Why this is the right product for you

Ristoattrezzature electric grills comply with all industry standards: EN 55014-1: 2006+A1: 2009+A2: 2011; EN 61000-3-2: 2014; EN 61000-3-3:2013; EN 55014-2:2015.

The**professional countertop electric fry-top grill** is a high-quality piece of kitchen equipment, made from **durable and 100% safe stainless steel.**

Unlike other cooking appliances, the Fry Top **reduces smoke emissions into the air**, allowing you to prepare perfect dishes even without using oil.

What’s more, this electric grill **is also suitable for domestic use**. Simply place the appliance on a worktop: the practical rubber feet adapt to any surface, ensuring maximum stability.

Dimensions

Cooking surface dimensions	727x400 mm
External dimensions	730x500x230 mm
Packaging dimensions	780x530x300 mm

Technical specifications

Electrical Power	4.4 kW
Net weight	24 kg
Power supply	Electric
Voltage	230 V
Weight including packaging	28 kg