Cod: 10030001701983

Professional countertop gas fry-top with smooth griddle, 9.4 kW, 55×50×40h cm



Description

The professional countertop gas fry-top grill with a smooth griddle is the perfect catering appliance for grilling meat, fish and vegetables. Easy to install, it adapts easily to different work areas.

Choose it for its modularity too: **you can place it on a workbench or open units, or in cupboards with doors**. **Efficient and functional**, the Fry Top grill is designed down to the last detail to be the perfect addition to professional kitchens.

Design and operation

Rectangular in shape with a compact design, our **professional smooth griddle measures** just **55 x 50 x 40h cm**, with a cooking surface area of **54.8 x 35 cm**. The total **weight** is **19.4 kg.**

The **non-slip edges** on all sides allow you to work quickly and cook food to perfection, channelling fats into **the** dedicated **drainage hole**. The structure is made from high-quality **AISI 304 stainless steel** with excellent thickness, ensuring reliable thermal insulation.

At the top there is a **smoke extractor grille**, whilst at the front there are **heat-insulated plastic knobs** for adjusting the burners below. The cooking **residue collection drawer** is easy to open and makes cleaning the unit straightforward. **It is gas-fired with a power output of 9.4 kW**

Cleaning and maintenance

Stainless steel guarantees cleanliness and hygiene, as required by regulations for professional catering. Our products are manufactured in compliance with all quality standards, and **their design facilitates sanitisation**.

A professional countertop gas fry-top with a smooth griddle is a piece of equipment that requires great care, as **the grime caused by cooking can be particularly stubborn**.

It is strictly **forbidden to use cleaning products** on the stainless steel **that contain: sand, caustic soda, acids or chlorides**, as these would damage the surface. The product must be cleaned at the end of the day using a **damp cloth with a non-abrasive detergent** and **dried using only a dry cloth**.

Why this is the right product for you

Professional-grade and suitable for intensive use, our smooth countertop grill is made exclusively from **high-quality, robust materials**.

It ensures high performance, reaching high temperatures quickly, and**features piezoelectric ignition**. The cooking oil drip tray is practical and extremely useful, allowing for optimal management of fat drainage. This grill can also be fitted with optional accessories: **it can be installed to run on either natural gas or LPG**.

Choose only the very best for your professional kitchen; put your trust in Ristoattrezzature's expertise and buy**safe, durable and high-performance equipment** online. Complete your workspace with workbenches and optional extras.

Dimensions

Cooking surface dimensions	548x350 mm
External dimensions	550x500x400 mm
Packaging dimensions	610x610x420 mm

Technical specifications

Gas Power	9.4 kW
Net weight	19.4 kg
Power supply	Gas
Weight including packaging	23 kg