Ristoattrezzature®

Cod: 10207972197

Gas fry-top, 100.5 × 59 × 30.8h cm, 19.2 kW, countertop model with a single smooth chrome-plated steel griddle, 1.5 cm thick



Description

Countertop gas fry-top with a smooth, 1.5 cm thick chrome-plated steel griddle

Key features:

- A 1.5 cm thick cooking surface with a 10 cm high rim and a 0.3 cm thick welded base, thus preventing the build-up and seepage of grease between the surface and the rim. Made from thick-walled chrome-plated steel with an anti-corrosion treatment.
- 300°C thermostatic valve that regulates the heat, ensuring the cooking plate reaches the correct temperature whilst reducing gas consumption.
- Burner with a flame outlet around the entire perimeter, ensuring even heat distribution across the entire plate. No ‘cold spots’. High heat output with a safety thermocouple
- Rear gas outlet, facilitating installation in areas where space is at a premium.
- Sturdy, adjustable feet
- High-quality chrome-plated Bakelite knobs with maximum/minimum indicators.
- Spacious, easy-to-remove front grease tray, made entirely of stainless steel.
- Piezoelectric ignition (1 per gas valve).

Dimensions

Cooking surface dimensions	1005x500 mm
External dimensions	1005x590x308 mm
Packaging dimensions	1100x650x600 mm

Technical specifications

Gas Power	19.2 kW
Net weight	73 kg
Power supply	Gas
Weight including packaging	81 kg

Standard equipment

Included	Nozzles designed for LPG. Nozzles for natural gas are also supplied.