Cod: 108330010212626

Professional countertop gas fry-top with smooth griddle, 7 kW, 40×70×54.7h cm



Description

Why buy it?

This **professional gas fry top** is the ideal solution for restaurants, bistros, hotels and catering businesses requiring a **powerful and efficient flat griddle**. Made from **stainless steel**, it guarantees maximum durability and hygiene, whilst the **piezoelectric ignition system** makes it simple and quick to use. The smooth griddle ensures **even cooking without food sticking**, preserving flavours and organoleptic properties. Furthermore, the handy **residue collection drawer** makes cleaning easy, helping to keep the worktop in perfect condition at all times.

Key features

- **Stainless steel construction**
  The **all-stainless-steel** construction gives this fry top high **resistance to corrosion and heat**, ensuring a long service life. Furthermore, stainless steel is **easy to clean**, always ensuring the highest level of hygiene, which is essential in the catering sector.
- **Gas-fired with 7 kW power**
  Thanks to its **gas-fired** operation and **7 kW output**, this fry top offers **rapid and even** cooking, reducing waiting times and optimising kitchen workflows. Perfect for those who require high performance without compromising on energy efficiency.
- **Smooth griddle for flawless cooking**
  The **smooth cooking surface** allows you to cook a wide range of foods without them sticking, ensuring even browning. Ideal for cooking meat, fish, vegetables and eggs, it enables you to achieve professional results with maximum temperature control.
- **Piezoelectric ignition system**
  The piezoelectric ignition simplifies the use of the fry top, making it **quick and safe** to operate. With a simple press, the flame ignites rapidly, eliminating the need for matches or lighters.
- **Drip tray for easy cleaning**
  The practical **residue collection tray** collects cooking fats and liquids, making cleaning extremely quick. This feature is essential for keeping the workstation tidy at all times and ensuring maximum hygiene.
- **½-inch gas connection pipe**
  The **½-inch** connection allows for simple installation and is compatible with standard systems, ensuring safe and trouble-free use.
- **Natural gas to LPG conversion kit included**
  The **conversion kit** allows you to switch the fuel supply from **natural gas to LPG** according to your business needs, offering greater flexibility in the installation and use of the fry top.

Technical specifications

- **External dimensions:** 40x70x54.7h cm
- **Packaging dimensions:** 50 x 81.5 x 60.5h cm
- **First cooking surface:** 39.6x50.4 cm
- **Fuel:** Gas
- **Material:** Stainless steel
- **Weight:** 39 kg (59 kg gross)
- **Power:** 7 kW
- **Residue collection drawer**
- **Methane-LPG conversion kit**

Dimensions

Dimensions of the first cooking surface	396x504 mm

External dimensions	400x700x547 mm
Packaging dimensions	500x815x605 mm

Technical specifications

Gas Power	7 kW
Material	stainless steel
Net weight	39 kg
Power supply	Gas
Weight including packaging	59 kg

Standard equipment

Included	Residue collection tray and conversion kit from natural gas to LPG.