Cod: 108330020142627

Professional countertop gas fry-top with ribbed griddle, 14 kW, 80×70×54.7h 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 ribbed 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 cooking surface 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 14 kW power**
  Thanks to its **gas-fired design** and **14 kW output**, this fry top offers **fast and even** cooking, reducing waiting times and optimising kitchen workflows. Perfect for those who require high performance without compromising on energy efficiency.
- **Ribbed griddle for flawless cooking**
  The **ribbed surface** of the griddle ensures even cooking and is ideal for grilling meat, fish and vegetables. This feature ensures that excess liquids are drained away properly, preventing food from becoming too greasy and guaranteeing a lighter, more flavourful result.
- **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 handy **residue collection drawer** 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:** 80x70x54.7h cm
- **Packaging dimensions:** 87.5 x 81.5 x 60.5h cm
- **Main cooking surface:** 79.6x50.4 cm
- **Fuel:** Gas
- **Material:** Stainless steel
- **Weight:** 72 kg (gross weight 101 kg)
- **Power:** 14 kW
- **Residue collection drawer**
- **Methane-LPG conversion kit**

Dimensions

Dimensions of the first cooking surface	796x504 mm

External dimensions	800x700x547 mm
Packaging dimensions	875x815x605 mm

Technical specifications

Gas Power	14 kW
Material	stainless steel
Net weight	72 kg
Power supply	Gas
Weight including packaging	101 kg

Standard equipment

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