Cod: 108340061042631

Professional gas fry-top grill on a base unit, with a 1/2 smooth, 1/2 ribbed cooking surface, 20 kW, 80×90×114h cm



Description

Why buy it?

This **professional gas fry top** is the ideal solution for anyone looking for a reliable, powerful and versatile cooking appliance, suitable for any professional kitchen. Thanks to its robust design and dual smooth/ribbed cooking surface, it allows you to prepare different dishes simultaneously. Installation in a cabinet with doors makes it a practical choice for optimising workspace and keeping the area tidy.

Key features

- **Gas-fired**
  Perfect for professional environments requiring fast and consistent cooking, it guarantees **high performance with optimised energy consumption**. With a power output of **20 kW**, it is designed to handle high volumes of work.
- **Stainless steel construction**
  The entire unit is made from **high-quality stainless steel**, synonymous with hygiene, durability and ease of cleaning. Resistant to impact, heat and corrosion, it is perfect for intensive daily use.
- **Combined cooking surface: 1/2 smooth + 1/2 ribbed**
  The **steel cooking surface** is divided equally between a smooth section and a ribbed section, offering **maximum versatility**: you can grill meat, vegetables or sandwiches whilst simultaneously browning or searing more delicate foods without changing utensils.
- **Piezoelectric ignition**
  Ignition is **quick, safe and convenient**, thanks to the piezoelectric system which requires no matches or lighters. A feature that simplifies day-to-day use, whilst also improving safety in the kitchen.
- **Cabinet with hinged doors**
  The fry top is mounted on **a mobile unit with two hinged doors**, ideal for storing utensils, cleaning products or equipment. A practical option for making the most of the space beneath the hob.
- **Residue collection drawer**
  Fitted with **a pull-out drawer for collecting grease and cooking residues**, which is easy to remove and clean. An indispensable aid for maintaining a hygienic worktop.
- **½-inch gas pipe included**
  Comes complete with **a ½-inch gas connection hose**, standard for professional installation.
- **Methane/LPG conversion kit included**
  The supply also includes a **conversion kit from natural gas to LPG**, allowing for seamless adaptation to your available gas supply and ensuring **flexibility of use and installation anywhere**.

Technical specifications

- **Fuel:** Gas
- **Gas power:** 20 kW
- **Structure material:** Stainless steel
- **Net weight:** 115 kg
- **Gross weight:** 166 kg
- **External dimensions:** 80x90x114h cm
- **Cooking surface dimensions:** 79.6x69.4 cm
- **Packaging dimensions:** 87.5 x 101.5 x 121.5h cm

Dimensions

Dimensions of the first cooking surface	796x694 mm

External dimensions	800x900x1140 mm
Packaging dimensions	875x1015x1215 mm

Technical specifications

Gas Power	20 kW
Material	stainless steel
Net weight	115 kg
Power supply	Gas
Weight including packaging	166 kg

Standard equipment

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