**Cod: 108330020622629**

# Professional countertop gas fry-top with ribbed griddle, 10 kW, 40×90×60.2h 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 practical **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 10 kW power**
  Thanks to its **gas-fired** operation and **10 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.
- **Ribbed griddle for flawless cooking**
  The **ribbed surface** of the griddle ensures even cooking and ideal grilling for 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:** 40x90x60.2h cm
- **Packaging dimensions:** 47.5 x 101.5 x 66h cm
- **First cooking surface:** 39.6 x 69.4 cm
- **Fuel:** Gas
- **Material:** Stainless steel
- **Weight:** 50 kg (gross 72 kg)
- **Power:** 10 kW
- **Residue collection drawer**
- **Methane-LPG conversion kit**

### Dimensions

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| Dimensions of the first cooking surface | 396x694 mm |

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| External dimensions | 400x900x602 mm |
| Packaging dimensions | 475x1015x660 mm |

**Technical specifications**

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|---|---|
| Gas Power | 10 kW |
| Material | stainless steel |
| Net weight | 50 kg |
| Power supply | Gas |
| Weight including packaging | 72 kg |

**Standard equipment**

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