Cod: 111890061582834

Countertop gas fry top with 1/2 smooth and 1/2 ribbed griddle, 8 kW, 60×60×28h cm



Description

Countertop gas fry top, stainless steel construction. Knobs made from thermosetting plastic.

Rapid temperature rise and heat retention are achieved thanks to two high-efficiency stabilised-flame burners, suitable for operation at high temperatures. Ignition via a spark igniter powered by 230V single-phase electricity plus neutral.

Thick cooking surface with rounded edges and a welded, sealedsplash guard to ensure easy cleaning. The griddle is sloped and directed towards the grease drain hole, which is connected to a container situated beneath the cooking surface. Fitted as standard with a grease collection drawer.

Cooking plate: half smooth and half ribbed.

Fitted with a safety gas tap that allows the flame to be adjusted from maximum to minimum and enables the frytop to reach 300°C. Safety is ensured by a thermocouple activated by the burner flame.

Laser-cut worktop finish to ensure the worktops fit ‘end-to-end’ and are securely fastened together.

Tested with natural gas or LPG depending on the user’s requirements.

. 100% Made in Italy.

Dimensions

External dimensions	600x600x280 mm

Technical specifications

Electrical Power	0.10 kW
Gas Power	8 kW
Operating temperature	+50 +300 °C
Power supply	Gas