Cod: 111900061002834

Electric countertop fry top with 1/2 smooth and 1/2 ribbed cooking surface, 7.2 kW, 60×60×28h cm



Description

Electric countertop fry top, stainless steel construction. Knobs made from heat-resistant material with functional screen-printed markings on the rim.

Heating is provided by tubular heating elements with stainless steel sheaths positioned in direct contact with the cooking plate. The temperature of the cooking plate is controlled by a thermostat. Operating temperatures between 90°C and 300°C. Manual reset safety thermostat to protect against equipment malfunctions.

A single, large, thick griddle with a smooth finish that ensures excellent heat transfer. Welded splash guard. The groove design of the ribbed plate is such that it can be cleaned using a smooth cutting scraper. The plate is mounted on the worktop at a slight angle to allow grease to drain towards the outlet.

Cooking plate: half smooth, half ribbed.

AISI 304 stainless steel worktop with corners rounded to a large radius for ease of cleaning. Front, side and rear cladding in stainless steel.

Large opening in the cooking surface to drain fat into a container situated beneath the cooking surface itself. Fat collection container supplied as standard.

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

. 100% Made in Italy.

Dimensions

External dimensions	600x600x280 mm

Technical specifications

Electrical Power	7.2 kW
Operating temperature	+90 +300 °C
Power supply	Electric
Voltage	400 V