Cod: 108340060142628

Professional gas fry-top on a base unit, with a 1/2 smooth, 1/2 ribbed cooking surface, 14 kW, 80×70×108.5h 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 at the same time. Installation in a cabinet with doors makes it a practical choice for optimising workspace and keeping the area tidy.

Key features

- **Gas-powered**
  Perfect for professional environments requiring fast and consistent cooking, it guarantees **high performance with optimised energy consumption**. With a power output of **14 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 output:** 14 kW
- **Structure material:** Stainless steel
- **Net weight:** 93 kg
- **Gross weight:** 136 kg
- **External dimensions:** 80x70x108.5h cm
- **Cooking surface dimensions:** 79.6x50.4 cm
- **Packaging dimensions:** 87.5 x 81.5 x 116h cm

Dimensions

Cooking surface dimensions	796x504 mm

External dimensions	800x700x1085 mm
Packaging dimensions	875x815x1160 mm

Technical specifications

Gas consumption	1.48 m3/h
Gas Power	14 kW
Net weight	93 kg
Power supply	Gas
Weight including packaging	136 kg

Standard equipment

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