Cod: 111890010212844

Countertop gas fry top with low-profile smooth griddle, 7 kW, 40×70×25h cm



Description

Countertop gas fry top with a smooth griddle, stainless steel body. Knobs made from heat-resistant material with functional screen-printed markings on the rim.

Rapid temperature rise and heat retention are achieved thanks to dual-flame burners with optimised combustion, suitable for high-temperature operation, featuring a thermostatic valve with 8 safety positions controlled by a thermocouple and a pilot flame. Temperature adjustment between 150°C and 315°C. Safety ensured by a thermocouple kept active by the pilot burner flame.

A single, large, low-profile griddle made from special stainless steel, machined to a smooth finish which ensures excellent heat transfer during cooking, and mirror-polished to guarantee that food does not stick and to facilitate quick cleaning in accordance with current regulations.

The worktop is sloped and directed towards the grease drainage hole. A large hole in the cooking surface allows grease to drain into a 1.3-litre container located beneath the cooking surface itself and supplied as standard.

A Teflon cap to seal the drain for cooking with a thin film of oil is available on request.

Work surface made from moulded AISI 304 stainless steel with rounded edges for easy cleaning. Front, side and rear panels in stainless steel.

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

Testing carried out using natural gas or LPG, depending on the user’s requirements.

. 100% Made in Italy.

Dimensions

External dimensions	400x700x250 mm

Technical specifications

Area	smooth
Gas Power	7 kW
Net weight	32 kg
Operating temperature	+150 +315 °C
Power supply	Gas