Cod: 111890011842232

Countertop gas fry-top with low-profile smooth griddle, 13.8 kW, 80×70×25h cm



Description

Countertop gas fry top with a smooth griddle, stainless steel construction. 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 maintained 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 for efficient heating, and mirror-polished to guarantee that food does not stick and to facilitate quick cleaning in accordance with current regulations.

Two independent cooking zones, each equipped with temperature control knobs. Smooth cooking plate.

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

Stainless steel AISI 304 worktop with rounded edges for easy cleaning. Front, side and rear cladding in stainless steel.

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

Laser-cut worktop finish to ensure a ‘head-to-head’ fit between worktops and secure fastening of the worktops to one another.

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

. 100% Made in Italy.

Dimensions

External dimensions	800x700x250 mm

Technical specifications

Area	smooth
Gas Power	13.8 kW
Operating temperature	+150 +315 °C
Power supply	Gas
Temperature	315 °C