Cod: 111890020212844

Countertop gas fry top with lowered ribbed griddle, 7 kW, 40×70×25h cm



Description

Countertop gas fry top, ribbed 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, which ensures excellent heat transfer for efficient cooking, and is mirror-polished to guarantee that food does not stick and to facilitate quick cleaning in accordance with current regulations.

Ribbed griddle.

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 situated beneath the cooking surface and supplied as standard.

Stainless steel worktop (AISI 304) with rounded edges for easy cleaning. Front, side and rear panels 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	400x700x250 mm

Technical specifications

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