Cod: 111890061842232

Countertop gas fry top with lowered griddle, half smooth and half ribbed, 13.8 kW, 80×70×25h cm



Description

Countertop gas fry top with smooth/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 achieved thanks to optimised-combustion twin-flame burners, suitable for high-temperature operation, with a thermostatic valve featuring 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, 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.

Two independent cooking zones, each equipped with temperature control knobs. Griddle: half smooth, half ribbed.

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	ribbed/plain
Gas Power	13.8 kW
Net weight	61 kg
Operating temperature	+150 +315 °C
Power supply	Gas