Ristoattrezzature®

Cod: 111900060622232

Electric countertop fry top with a lowered griddle, half smooth and half ribbed, 10 kW, 80×70×25h cm



Description

Electric countertop fry top, with a cooking surface that is half smooth and half ribbed, and a stainless steel body. Knobs made from heat-resistant material with functional screen-printed markings on the rim.

Heating is provided by radiant heating elements positioned beneath the cooking plate. Thermostat for adjusting the plate temperature between 120°C and 320°C. Manual reset safety thermostat.

A single, large, low-profile cooking plate made from special stainless steel, which ensures excellent heat transfer during 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 settings.

One half of the griddle is smooth and the other half is 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 2.9-litre container located 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 as an optional extra.

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

. 100% Made in Italy.

Dimensions

External dimensions	800x700x250 mm

Technical specifications

Electrical Power	10 kW
Net weight	58 kg
Operating temperature	+120 +320 °C
Power supply	Electric
Voltage	400 V