**Cod: 112480021502012**

# Electric fry top with open compartment and low-profile ribbed griddle, 5 kW, 40×70×85h cm



## Description

Electric fry top with an open cooking area, stainless steel construction. 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 prevent food from sticking and to facilitate quick cleaning, in compliance with current regulations.

Ribbed cooking plate.

The worktop is sloped and directed towards the grease drainage 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 a ‘head-to-head’ fit between worktops and secure fastening of the worktops to one another.

Height-adjustable stainless steel feet.

. 100% Made in Italy.

## Dimensions

| | |
|---|---|
| External dimensions | 400x700x850 mm |
| Packaging dimensions | 500x800x1000 mm |

## Technical specifications

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|---|---|
| Area | striped |
| Electrical Power | 5 kW |
| Net weight | 58 kg |
| Operating temperature | +120 +320 °C |
| Power supply | Electric |
| Voltage | 400 V |
| Weight including packaging | 68 kg |