Ristoattrezzature®

Cod: 112480060622016

Electric fry top with open compartment, lowered griddle (half smooth, half ribbed), 10 kW, 80×70×85h cm



Description

Electric fry top with an open cooking area, stainless steel construction. Knobs made from heat-resistant material with functional screen-printed markings around the edge.

Heating is provided by radiant heating elements positioned beneath the cooking plate. Thermostat for adjusting the plate temperature between 120°C and 320°C. Manually resettable 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.

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 on request.

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	800x700x850 mm
Packaging dimensions	910x810x1080 mm

Technical specifications

Area	ribbed/plain
Electrical Power	10 kW
Net weight	75 kg
Power supply	Electric
Voltage	400 V
Weight including packaging	85 kg