Cod: 4301

Professional electric Fry Top griddle with ribbed griddle plate on an S/90 unit



Description

Stainless steel construction. Knobs made from thermosetting plastic. Rapid temperature rise and heat retention are achieved thanks to two high-efficiency, stabilised-flame burners, suitable for operation at high temperatures. Thick mild steel hob with rounded edges. Two independent cooking zones, each fitted with temperature control knobs. Ribbed griddle. Fitted with a thermostatic safety gas tap that allows the temperature to be adjusted between 180°C and 360°C. Safety is ensured by a thermocouple kept active by the pilot burner flame. Rounded edges ensure easy cleaning.Worktop pressed and constructed from stainless steel with a sloping basin facing the grease drain hole, which is connected to a large-capacity container situated beneath the cooking surface. Fitted as standard with a grease collection drawer.Fitted as standard with a welded splashback. Height-adjustable stainless steel feet.

. 100% Made in Italy.

Dimensions

External dimensions	400x900x850 mm
Packaging dimensions	500x1000x1000 mm

Technical specifications

Electrical Power	6.5 kW
Net weight	76 kg
Power supply	Electric
Voltage	400 V
Volume	0.54 m3
Weight including packaging	86 kg