Cod: 4302

Professional electric fry-top with a smooth griddle on an S/90 cabinet



Description

Stainless steel construction. Knobs made from thermosetting plastic. Heating is provided by radiant heating elements positioned beneath the cooking plate. Thick mild steel cooking surface with rounded edges. Two independent cooking zones, each equipped with temperature control knobs. Smooth hob. Fitted with a thermostat allowing the temperature to be adjusted between 150°C and 350°C. Manual reset safety thermostat.Rounded edges to ensure easy cleaning. The worktop is pressed and constructed from stainless steel with a sloping basin that drains towards the grease drain hole, which is connected to a large-capacity container situated beneath the cooking surface. Fitted as standard with a grease-drain drawer. Fitted as standard with a welded splash guard. Height-adjustable stainless steel feet.

. 100% Made in Italy.

Dimensions

External dimensions	800x900x850 mm
Packaging dimensions	910x1010x1080 mm

Technical specifications

Electrical Power	13 kW
Net weight	126 kg
Power supply	Electric
Voltage	400 V
Volume	0.96 m3
Weight including packaging	124 kg