Cod: 4303

Professional electric fry-top with a smooth and ribbed cooking surface on an S/90 unit



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 fitted with temperature control knobs. The cooking plate is half smooth and half ribbed. Fitted with a thermostat allowing the temperature to be adjusted between 150°C and 350°C. Manually resettable safety thermostat.Rounded edges to ensure ease of cleaning. Worktop pressed and constructed from stainless steel with a sloping basin directed towards the grease drain, 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	122 kg