Cod: 111890010222935

Countertop gas fry-top with low-profile smooth griddle, 9 kW, 40×90×25h cm



Description

Stainless steel construction. Handles made from heat-resistant material with functional screen-printed markings around the edge.

Rapid temperature rise and heat retention are achieved thanks to dual-flame burners with optimised combustion, suitable for high-temperature operation, featuring a thermostatic valve with 8 safety positions controlled by a thermocouple and a pilot flame. Temperature adjustment between 150°C and 315°C. Safety ensured by a thermocouple kept active by the pilot burner flame.

A single, large, low-profile griddle made from special stainless steel, machined to a smooth finish which ensures excellent heat transfer during cooking, and mirror-polished to guarantee that food does not stick and to facilitate quick cleaning in compliance with current regulations.

Smooth cooking plate.

The worktop features a sloping surface that channels towards the grease drainage hole. A large hole in the cooking surface allows grease to drain into a 1.3-litre container, which is positioned 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.

Laser-cut worktop finish to ensure a ‘head-to-head’ fit between worktops and secure fastening of the worktops to one another.

Testing carried out using natural gas or LPG, depending on the user’s requirements.

. 100% Made in Italy.

Dimensions

External dimensions	400x900x250 mm

Technical specifications

Gas Power	9 kW
Net weight	49 kg
Power supply	Gas