Cod: 111890011012935

6 kW countertop gas fry top with smooth griddle, 40×90×25h cm



Description

Stainless steel frame. Heat-resistant thermoset plastic handles with practical screen-printed markings.

Rapid temperature rise and heat retention achieved through high-efficiency, stabilised-flame U-shaped burners, suitable for operation at high temperatures. Single-arm U-shaped burners with optimised combustion, maximum flow valve, minimum safety thermocouple and pilot flame. Fitted with a safety gas valve that allows the flame to be adjusted from maximum to minimum and enables the cooking plate to exceed 300°C. Thermal stability of the cooking plate is achieved at maximum power at 350°C. Safety is ensured by a thermocouple kept active by the burner flame.

A single, large cooking plate that ensures excellent heat transfer during cooking.

Smooth cooking plate.

Worktop sloping towards the grease drain hole. Large hole in the hob for draining grease into a dedicated 2.9-litre container located beneath the hob itself.

Thick AISI 304 cooking surface with rounded edges and weldedsplash guards for easy cleaning. Front, side and rear panels in stainless steel.

The worktop finish is laser-cut for a ‘butt-joint’ fit and secured with edging.

Tested for use with natural gas or LPG, depending on the user’s requirements.

. 100% Made in Italy.

Dimensions

External dimensions	400x900x250 mm

Technical specifications

Gas Power	6 kW
Net weight	57 kg
Power supply	Gas