Cod: 111890020222935

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



Description

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

Rapid temperature rise and heat retention are achieved thanks to dual-flue burners with optimised combustion, suitable for operation at high temperatures, featuring an 8-position thermocouple safety valve controlled by a thermostat 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 cooking plate, made from special stainless steel which ensures excellent heat transfer, and featuring a mirror-polished finish to prevent food from sticking and to facilitate quick cleaning in accordance with current regulations.

Ribbed cooking plate.

Worktop sloping towards the grease drain. Large opening in the cooking surface for draining grease into a dedicated 1.3-litre container located beneath the cooking surface itself.

Stainless steel worktop (AISI 304) with rounded edges for easy cleaning. Front, side and rear panels in stainless steel.

The worktop finish is achieved using laser cutting for a ‘butt-joint’ fit, 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	9 kW
Net weight	49 kg
Power supply	Gas