Cod: 111890021012935

6 kW countertop gas fry-top with ribbed griddle, 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 high-efficiency, stabilised-flame U-shaped burners, suitable for operation at high temperatures. Single-branch U-shaped burners with optimised combustion, featuring a maximum and minimum safety valve controlled by a thermocouple and a pilot flame. Fitted with a safety gas valve that allows the flame to be adjusted from maximum to minimum and enables the frytop to exceed 300°C. Thermal stability of the griddle is achieved at maximum power at 350°C. Safety is ensured by a thermocouple activated by the burner flame.

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

Ribbed cooking plate.

The plate is angled towards the grease drain hole, which is connected to a container situated beneath the cooking surface. A large opening on the cooking surface for draining fat into a 2.9-litre container situated beneath the cooking surface itself and supplied as standard.

Thick AISI 304 stainless steel cooking top with rounded edges and a welded, sealed splash guard to ensure easy cleaning. Front, side and rear cladding in AISI 304 stainless steel.

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

Tested 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