Cod: 111890010232937

Countertop gas fry top with separate, low-profile smooth griddles, 18 kW, 80×90×25h 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 operating 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.

Large, low-profile cooking plate, made from special stainless steel and finished with a smooth surface that ensures excellent heat transfer, and a mirror-polished finish to prevent food from sticking and to facilitate quick cleaning in accordance with current regulations.

Two completely separate cooking plates to allow for two different cooking processes at different temperatures. Smooth cooking plate.

Worktop sloping towards the grease drain. Large opening in the hob for draining grease into a dedicated 1.3-litre container located beneath the hob 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	800x900x250 mm

Technical specifications

Gas Power	18 kW
Net weight	84 kg
Power supply	Gas