Cod: 111890060232937

Countertop gas fry top with separate, lowered plates – half smooth, half ribbed – 18 kW, 80×90×25h 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, designed 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 large, low-profile griddle made from special stainless steel, which ensures excellent heat transfer for efficient cooking, and is mirror-polished to prevent food from sticking and to facilitate quick cleaning, in compliance with current regulations.

Two completely separate plates to allow for two different cooking methods at different temperatures. One half of the plate is smooth and the other half is ribbed.

The worktop is sloped and directed towards the grease drainage hole. A large hole in the cooking surface allows grease to drain into a 1.3-litre container situated beneath the cooking surface and supplied as standard.

Stainless steel AISI 304 worktop with rounded edges for easy cleaning. Front, side and rear cladding 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 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