Cod: 111890060412937

Countertop gas fry top with 1/2 smooth and 1/2 ribbed griddle, 12 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 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 cooking.

Two independent cooking zones, each fitted with temperature control knobs. The cooking plate is half smooth and half ribbed.

The cooking 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	800x900x250 mm

Technical specifications

Gas Power	12 kW
Net weight	89 kg
Power supply	Gas