Ristoattrezzature®

Cod: 111900060142937

Electric countertop fry top with separate, lowered cooking plates (half smooth, half ribbed), 14 kW, 80×90×25h cm



Description

Stainless steel frame. Handles made of heat-resistant thermosetting plastic with practical screen-printed markings.

Heating is provided by radiant heating elements positioned beneath the cooking plate. Thermostat for adjusting the plate temperature between 120°C and 320°C. Manual reset safety thermostat.

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

Two independent cooking zones, each fitted with controls for adjusting the temperature.

Cooking plate: half smooth, half ribbed.

Two completely separate hotplates to allow for two entirely different cooking processes at completely different temperatures.

Worktop sloping towards the grease drain. Two large holes in the hob for draining grease into two dedicated 2.9-litre containers 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 laser-cut for a ‘butt-joint’ fit and secured with edging.

. 100% Made in Italy.

Dimensions

External dimensions	800x900x250 mm

Technical specifications

Electrical Power	14 kW
Net weight	79 kg
Power supply	Electric
Voltage	400 V