**Cod: 111900062042937**

# Electric countertop fry top with 1/2 smooth and 1/2 ribbed cooking surface, 13 kW, 80×90×25h cm



## Description

Stainless steel frame. Heat-resistant thermoset plastic handles with practical screen-printed markings.

Heating is provided by tubular heating elements with stainless steel sheaths in direct contact with the cooking plate. Temperature control via a thermostat. Operating temperatures ranging from 90°C to 300°C. Manually resettable safety thermostat to protect against equipment malfunctions.

A single, wide and very thick cooking plate with a smooth finish that ensures excellent heat transfer. Welded splash guard. The groove pattern on the grooved cooking plates is designed so that they can be cleaned using the smooth scraper employed for cutting. The cooking plate is installed on the worktop at a slight angle to allow grease to drain towards the drain.

Two separate cooking zones, each with its own temperature control. Cooking plate: half smooth, half grooved.

AISI 304 stainless steel worktop with rounded corners for easy cleaning. Front, side and rear panels in stainless steel.

Large opening in the hob for draining grease into a large-capacity container situated beneath the hob itself. Fitted as standard with a grease collection container.

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 | 13 kW |
| Net weight | 81 kg |
| Power supply | Electric |
| Voltage | 400 V |