Cod: 12411

Professional electric countertop fry top with 1/2 smooth and 1/2 ribbed cooking surface, 4.4 kW, 73×50×23h cm, second-hand



Description

Buy **a professional electric countertop fry top** for grilling vegetables, meat and fish. The **fry** top features a **stainless steel frame** and a **durable, high-performance cooking plate**, ideal for use in professional kitchens.

Designed to be mounted on a workbench **, this professional electric countertop grill** is the ideal tool for your grilled specialities. Grilling preserves all the flavour and nutritional properties of food, making it one of the healthiest cooking methods. **Entrust your recipes to the quality of Ristoattrezzature products**.

Design and operation

This professional electric countertop fry top grill for restaurants has a compact and streamlined design; its functional appearance ensures elegance and professionalism in the kitchen.

It measures 73x50x23h cm and weighs 24 kg. **Half of** the **cooking surface is smooth and half is ribbed**; depending on your needs, you can decide whether or not to give your dish those characteristic grill marks! The **cooking surface measures 72.7 x 40 cm**, with non-slip edges on all sides to ensure food is cooked to perfection.

Residual fat drains into a drip tray and, from there, into **the grease-collection drawer** located at the bottom. The drawer is **removable** and can be cleaned easily.

Food is cooked on **the smooth or ribbed griddle, which is fixed above the burners**, enabling high **temperatures** to be reached. The temperature can be **adjusted via a thermostat**: the desired setting can be selected using the dedicated knob. **Temperature control is automatic. An indicator light signals when cooking is complete**.

It is electrically powered; the **professional countertop electric fry-top** is **fitted with a Schuko plug, with a power rating of 4.4 kW** at a voltage of 230 V.

Cleaning and maintenance

The griddle requires regular cleaning to maintain its performance. This **should never be carried out using detergents containing: sand or caustic soda, acids or chlorides, as these will damage the surface**.

This professional countertop electric fry top for restaurants should be cleaned simply using a **damp cloth with a non-abrasive detergent**. Finally, the appliance should be dried with a dry cloth.

Easy to use and clean, this professional electric kitchen grill is practical and versatile: every part can be easily sanitised, including **the front drawer**, which collects cooking residues and can be pulled out and washed with ease.

Why this is the right product for you

Ristoattrezzature electric grills comply with all industry standards: EN 55014-1: 2006+A1: 2009+A2: 2011; EN 61000-3-2: 2014; EN 61000-3-3:2013; EN 55014-2:2015.

The**professional countertop electric fry-top grill** is a high-quality piece of kitchen equipment, made from **durable stainless steel and 100% safe.**

Unlike other cooking appliances, the Fry Top **reduces smoke emissions into the air**, allowing you to prepare perfect dishes even without using oil.

Not only that, but this electric grill **is also suitable for domestic use**. Simply place the unit on a worktop: the practical rubber feet adapt to any surface, ensuring maximum stability.

NB: Second-hand equipment.

Dimensions

Cooking surface dimensions	727x400 mm
External dimensions	730x500x230 mm
Packaging dimensions	780x530x300 mm

Technical specifications

Electrical Power	4.4 kW
Net weight	24 kg
Power supply	Electric
Voltage	230 V
Weight including packaging	28 kg