Cod: 12805

Fry Top Countertop Gas Grill, smooth griddle, 73×55×40h cm, new, with transport damage



Description

If you're thinking about how to design your restaurant's kitchen, one piece of professional equipment you simply can't do without is a fry top. Various models and sizes are available.

Ristoattrezzure's catalogue features the professional **countertop gas fry top**, ideal for small and medium-sized businesses. It makes your work easier and ensures consistently high performance in the kitchen.

Particularly suitable for restaurants, canteens, pubs and fast-food outlets, this product is versatile, safe and durable. Let's take a look at its technical specifications.

Design and operation

The **design of** Ristoattrezzature's **countertop gas fry top** is **understated and minimalist**. The **external dimensions** are **73x55x40h cm** and the worktop is a substantial 0.8 cm thick. A compact solution with a **smooth surface** suitable for any sector of the catering industry.

The **structure is made entirely of stainless steel**: the ideal material to ensure maximum hygiene and durability. Four feet at the base complete the structure, ensuring stability and safety.

It is designed to ensure optimal cooking of meat, fish and/or vegetables. **Simply** place the food to be cooked directly onto the hot grill and wait a few minutes on each side. **You'll enjoy tasty food in no time**.

The fry top is gas-fired and is very easy to use. Our professional equipment is **fitted with a safety thermocouple and piezo ignition**. The gas output is 9.4 kW. Finally, thanks to a handy thermostatic tap, you can adjust the temperature to suit the food you're cooking.

Choose to speed up the preparation of your dishes with the **countertop gas fry top grill** for restaurants and fast-food outlets.

Cleaning and maintenance

In a professional kitchen, choosing the right equipment to ensure maximum hygiene is of paramount importance. Look after your equipment with thorough daily cleaning.

The **countertop gas fry top grill** for restaurants is quick and easy to clean. First, allow the griddle plates to cool down before removing any food residue.

Finally, simply use a mild or natural detergent and a soft cloth. This will allow you to clean thoroughly without scratching the surface.

Finally, remember to empty and clean the grease collection tray at the bottom regularly.

Why this is the right product for you

Choose the Ristoattrezzature **Fry Top countertop gas grill** to ensure the following in your kitchen:

- **Reliability**
- **Durability**
- **Practicality**
- **Versatility**
- **Safety**

Finally, it offers excellent value for money and low fuel consumption thanks to its gas-powered system**,** allowing for sustainable, intensive use. Complete your workspace perfectly and choose from the available options, including the supply and installation of LPG nozzles. **Find out all the details on our website**.

NB: The product has some imperfections caused by transport.

Dimensions

External dimensions	730x550x400 mm
Packaging dimensions	630x780x420 mm
Thickness of the top	8 mm

Technical specifications

Gas Power	9.4 kW
Net weight	20 kg
Power supply	Gas
Weight including packaging	35 kg