Cod: 12875

Professional electric countertop fry top with smooth griddle, 3 kW, 55×45×23h cm – Damaged



Description

The Ristoattrezzature **professional electric countertop fry top** is an **indispensable, safe and reliable** piece **of kitchen** equipment. Ideal for bars, restaurants and hotels.

The Fry Top is a dry or oil-based cooking appliance, perfect **for cooking steaks, burgers, fish or vegetables** directly on the sizzling griddle, and guaranteed to deliver excellent performance every time.

Complete your workspace in a practical and functional way and optimise**your** time and workspace by choosing the right piece of equipment. Select the **professional electric countertop Fry Top grill** from our online catalogue and meet your professional needs in a compact space.

Design and operation

The **professional electric countertop fry top grill** for fast food outlets features a **highly technical** design. Its simple, clean lines make it **easy and intuitive to use.**

The **external dimensions** are **55x45x23h cm**, the smooth cooking surface measures **54.8x35 cm** (spacious and comfortable) and it weighs 17 kg. It is electrically powered, **with** a **power rating of 3 kW and a voltage of 230 V**.

The **outer structure** is made entirely **of stainless steel**, as is the plate positioned above the burners, which ensure high temperatures. On the front, there is a **control knob** that allows you to adjust the temperature from **0°C to 300°C**, and splash guards run along all three sides to ensure safe operation.

This **professional electric countertop fry-top grill** for pubs is also fitted with a **front drawer to collect cooking residues**; it is easily removable and can be sanitised.

We recommend **placing the unit on a level surface and ensuring adequate ventilation** in the room where it is installed and operated.

Choose to optimise your dish preparation times with the **professional electric countertop fry top grill** for restaurants and fast-food outlets.

Cleaning and maintenance

To ensure correct operation and greater durability, the **professional electric countertop Fry Top grill** must be cleaned daily.

This should be done once the **griddle plates** have **cooled down**. Start by removing any food residues using a spatula, then wash with a soft cloth and mild detergent.

Empty the grease collection tray and wash it **thoroughly and carefully**. Ensure your professional kitchen is **spotlessly clean and hygienic** in just a few simple steps.

Why this is the right product for you

Choose the **professional electric countertop fry top grill** for your professional kitchen and you'll have a **reliable, robust, practical, safe and fast** product. The ideal tool for achieving excellent performance in the kitchen.

Its features are complemented by **excellent value for money**. **Discover all the details of the professional electric countertop fry top on our website** and complete your workspace with the available optional extras.

NB: The product has minor imperfections caused by transport.

Dimensions

Cooking surface dimensions	548x350 mm
External dimensions	550x450x230 mm
Packaging dimensions	600x500x260 mm

Technical specifications

Electrical Power	3 kW
Net weight	17 kg
Power supply	Electric
Voltage	230 V
Weight including packaging	21 kg