Cod: 12956

Professional countertop gas fry top, 1/2 smooth and 1/2 ribbed griddle, 9.4 kW, 55×50×40h cm, damaged



Description

This professional countertop gas fry-top grill, with a plate that is half smooth and half ribbed, has been designed down to the last detail to deliver high performance. Perfect for cooking meat, fish and vegetables, this catering-grade grill allows you to prepare succulent grilled dishes in no time, whilst preserving the original flavour of the ingredients.

Its compact size and the fact that it is a **countertop grill** make it **easy to install in any kitchen environment**. Mounted on a worktop or cabinet, it forms a complete workstation, designed to streamline kitchen operations.

The Fry Top grill is designed to withstand the workload of a professional kitchen, ensuring maximum efficiency at all times.

Design and operation

Made entirely from **AISI 304 stainless steel**, the grill's structure is durable and robust, with a **generously thick worktop** that ensures excellent heat retention. Its lines are functional and extremely angular to guarantee the high standards of cleanliness and hygiene required in a professional kitchen.

Half of the **grill surface is smooth and half is ribbed**, offering the choice of cooking method. Its dimensions are compact: **just 55x50x40h** cm, **with a cooking surface area of 54** .8x35 cm**. The total weight is 19** . **4** kg.**

Thanks to its **non-slip edges**, maximum safety is ensured whilst cooking on the grill surface, which is heated by the burners below. **The temperature is regulated by a thermostat** and can be controlled via the **twin knobs** on the front, **made of heat-insulating plastic**.**Ignition is piezoelectric**.

At the top, there is a **smoke vent** and an **exhaust outlet**. Finally, a removable **drip tray** makes cleaning easier.**It is gas-fired with a power output of 9.4 kW**

Cleaning and maintenance

Ristoattrezzature's professional equipment is designed in line with industry standards, and **its design facilitates hygiene procedures**. **The professional countertop gas fry-top grill, featuring both smooth and ribbed cooking surfaces**, is made entirely of sturdy, easy-to-clean steel.

Under no circumstances should you use cleaning products containing sand, caustic soda, acids or chlorides on its surfaces **,** as these would damage the finish. The grill should be cleaned at the end of the day using a **damp cloth with a non-abrasive detergent** and **dried using only a dry cloth**.

Why this is the right product for you

To produce top-quality grilled dishes in your restaurant, a professional grill is essential. Ideal for both small establishments and large kitchens, our **professional countertop gas fry-top grill with smooth and ribbed plates** is robust and efficient.

Thanks to its design, it can be installed anywhere in your kitchen and moved as required. Its rubber feet ensure maximum stability.

Choose it for its **high performance** and its ability to reach high temperatures quickly**. Its** oil drip **tray also makes cleaning easier. The professional grill can** be fitted to run on either natural gas or LPG**.

Choose the system and **purchase the accessories to complete it directly from our online catalogue**.

NB: The product has some imperfections caused by transport.

Dimensions

Cooking surface dimensions	548x350 mm
External dimensions	550x500x400 mm
Packaging dimensions	610x610x420 mm

Technical specifications

Gas Power	9.4 kW
Net weight	19.4 kg
Power supply	Gas
Weight including packaging	23 kg