Cod: 14841

Professional electric countertop fry top with 1/2 smooth and 1/2 ribbed cooking surface, 3 kW, 55×45×23h cm. New, with transport damage



Description

The professional electric countertop fry top for restaurants is a piece of equipment designed for grilling vegetables, meat and fish. The**fry** top, with its **stainless steel construction** and **large cooking plate**, is a professional-grade grill that can be mounted on virtually any worktop.

Use it for your grilled specialities and bring out the flavour of your recipes, relying on its perfect cooking performance.

Design and operation

The design of our **professional electric countertop fry top** is compact and streamlined. Its **compact dimensions of 55x45x23h cm** mean it can be easily fitted into any workspace.
Half of the **cooking surface is smooth and half is ribbed**, giving you the option to choose between two cooking styles.

The grids measure 54.8 x 35 x 0.8h cm, with non-slip edges on all sides. This design allows you to cook grilled dishes to perfection and channel fat into the designated drain hole.

The fat that melts during cooking flows into a drip tray and then into **the grease-collection drawer** below. The drawer is **removable** and can be cleaned easily.

Food is cooked using the smooth and ribbed griddle plate positioned above the burners, which ensure a high temperature. The **heating plate is controlled by a thermostat**: select the desired setting using the knob at the front. **Temperature control is automatic. An indicator light signals when cooking is complete**.

It is electrically powered; the **Frytop professional electric countertop grill** is **fitted with a Schuko plug, with a power rating of 3 kW** at 230 V.

It weighs just 17 kg in total, making it a truly practical piece of kitchen equipment.

Cleaning and maintenance

Regular cleaning of the griddle is essential to ensure optimum performance. This **should never be carried out using detergents containing: sand or caustic soda, acids or chlorides, which damage the surface**. **The Frytop professional electric countertop grill** should be cleaned using a **damp cloth with a non-abrasive detergent** and the surfaces dried with a dry cloth.

Easy to use and clean, this electric grill proves particularly convenient and versatile in the kitchen, just as it is at home. Even **the front drawer**, which collects cooking residues, **is easy to remove and sanitise**.

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.

By purchasing **a Frytop professional countertop electric grill**, you'll be bringing a 100% safe, high-quality product into your professional kitchen. You'll be able to cook your dishes with or without oil, achieving perfect results **without producing all the smoke associated with traditional grills**.

What's more, one of the advantages of buying **a professional Frytop electric grill for restaurants** online is its versatility. **Its compact size and weight also make it suitable for domestic use**. The handy rubber feet adapt to any surface, ensuring maximum stability.

Find out all the details in the product description and visit the website to complete your professional kitchen.

NB: The product has some imperfections caused by transport.

Dimensions

Cooking surface dimensions	548x350 mm
External dimensions	550x450x230 mm
Grid dimensions	548x350x8 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