Cod: 38270789

Stainless steel table with side panels and 2 shelves, 70 cm deep, 70×70 cm



Description

Combined appliances are 2-in-1 devices that bring together multiple cooking methods on a single hob. The surface is divided in half between a smooth fry-top and a burner, on which you can place pots or pans, or a lava stone for cooking meat barbecue-style.

They are powered by electricity or gas, with piezoelectric ignition. Each of the two compartments has its own ignition knob, so that they can be used either simultaneously for combined cooking or individually, as required.

On the one hand, the fry top is the perfect solution for grilling meat, fish and vegetables whilst reducing smoke and fat emissions, which are collected in a special tray beneath the griddle.

The other half of the appliance, on the other hand, is occupied by one of the following two components:

- a burner, complete with a protective grille, on which to place saucepans and frying pans for various cooking methods;
- a lava stone, a ribbed griddle made from the material of the same name, ideal for cooking meat rare thanks to the high temperature it reaches

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Features of Combined Appliances

Combined units with a built-in fry-top are available in various sizes to suit the space available in professional kitchens.

In gas-fired models, the outlet is situated at the rear of the unit, providing further space-saving benefits. All combination units are countertop models and can therefore be easily moved

How to clean combined fry-tops

The two parts that make up the fry top should be cleaned separately once the appliance has cooled down. Simply use a soft, non-abrasive cloth and a kitchen cleaner to remove all residue. It is advisable to clean the grease tray frequently. Combined units on Ristoattrezzature

All combined equipment for sale on Ristoattrezzature carries the CE mark.

. 100% Made in Italy.

Dimensions

External dimensions	700x700x850 mm

Technical specifications

Net weight	47 kg