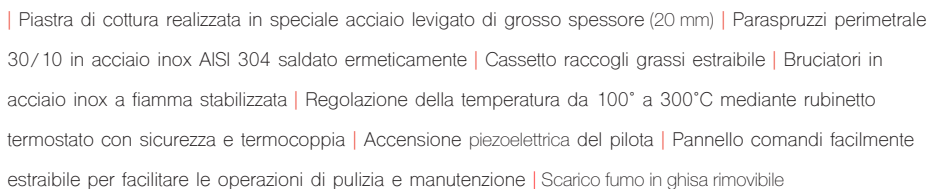


FRY-TOP A GAS TOP

| Caratteristiche

| Features

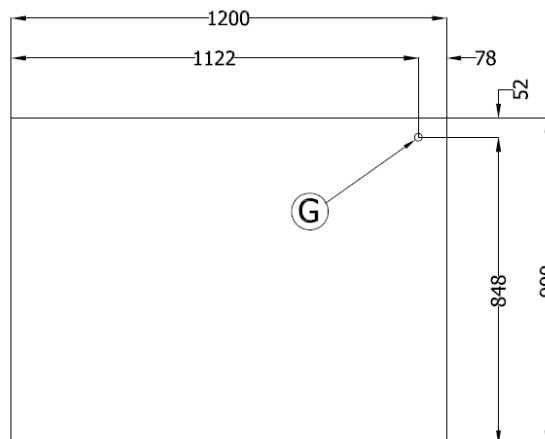
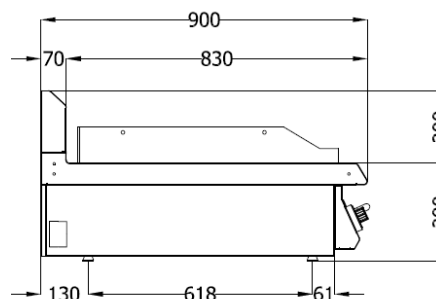


| Cooking plate in special thick honed steel(20 mm) | 30/10 perimeter splashguard in AISI 304 hermetically welded stainless steel | Removable fat collecting drawer | Burners in stainless steel with stabilized flame | Temperature regulation from 100°C to 300°C by means of thermostatic tap with safety valve and thermocouple | Piezoelectric pilot ignition | Control panel which can be quickly removed for easy cleaning and maintenance | Removable vitrified cast iron exhaust grate



ALLACCIAMENTO GAS
GAS CONNECTION

Ø 1/2"



C E

Certificazioni - Certified

esq

ISO 9001:2015

Net

PERMANENT
MANAGEMENT SYSTEMS

REG. N. IT-6285